THE EPICURE'S ALMANAC

1842

V1 B12

G1296
V1117b

Seth Lancaster

THE EPICURE'S ALMANAC

FOR

1842.

THE

EPICURE'S ALMANAC

FOR

1842;

CONTAINING A

CALENDAR OF THE MONTHS, ADORNED WITH CUTS;
TABLES OF THE VARIOUS DISHES IN SEASON:

WITH A

Collection of Original and Choice Recipes.

BY

BENSON E. HILL, Esq.

"*Chief Justice.* There is not a hair on your face, but should have his effect of gravity.

Falstaff. His effect of gravy, gravy, gravy!"—*Henry 4, Part 2, Act 1, Scene 2.*

LONDON:
HOW AND PARSONS, 132, FLEET STREET.

1842.

LONDON:
W. M'DOWALL, PRINTER, PEMBERTON-ROW,
GOUGH-SQUARE.

INTRODUCTION.

INTRODUCTIONS should precede the sitting down at table; therefore will I present that stranger to many a hospitable and benevolent host and reader—*Gratitude*,—to those who conspired in giving my first Epicure's Almanac a popularity and circulation so transcending aught anticipated by my worthy publishers or myself, that they were induced to order a second work of similar design, but more completely realising what it was to be called.

The idea of a Hint on Eating or Drinking for every day in the year, emanated not from me. I adopted it in my last culinary manual, with reluctance, knowing that a matter-of-fact judge would imagine me desirous of tying him down to subsist through the whole of *one* day on salad—of *another*, on punch.

Some reviewers asserted that I had, with decorous

taste, treated my subject in a sober, didactic way: others lauded me for having turned a Cookery-book into a Jest-book. Neither of these purposes were mine. I thought a light, colloquial strain was preferable to old-fashioned formality. But, if not witty myself, I proved "the cause of wit in others," as a few of the notices, won by my little venture, will shew. It had suggested to its kind eulogists better jokes than I ever meant it to contain.

This flattery, however, gave me a *stir*. I aspired to deserve, in any fresh volume of the sort, such compliments as I had not, in its predecessor, tried to merit. But that hardly can, or ought to be done, in Receipts. *There* business-like clearness is the chief desideratum. Dressing a Dinner, and "Cooking up an Almanac," are grievous, sometimes almost *melting*, employments. Yet, apart from the evidences of their power to fatigue, will, I hope, be found some Refreshments of Exhilarating character, some *bon-bons* of fun on Plates of comic pattern.

The Graphic-puns, among many other new features, must enhance the amusement of my friends. Mr. Landells has realised every little notion I suggested for them, (save one), not only with strong

original humour, but with artistical ease and grace. His *only* failing leans to virtue's side. He could conceive the chance of a stray Bunny's entangling itself in a bed of esculents, with which its ruminations never revealed that it would one day be sent to table. Lost in a labyrinth of heads and stalks, such wanderer might die of suffocation; but my gifted co-labourer's benevolent mind imagined nothing so barbarous as the Legend which I thought he might know, therefore did not relate to him.

A Cornish woman, receiving the words "Smothered in Onions" *literally*, secured a tame rabbit to a corner of her pantry, and continued covering it with the edible *roots*, till she had raised a *cairn* above its breathless corpse!

After all, I am glad that no picture of this ignorant and wicked process polluted my pages. *Soi-disant* "Comic" writers and artists should select subjects *essentially*, innocently mirthful; for, however great the wit which extracts *fun* from sad or ghastly associations of ideas, such genius can only wound hearts that *have* suffered and may harden, to the woes of others, those as yet untried by sorrows of their own.

When I graced my title-page by a quotation from Shakspeare, I was fully conscious of being as inferior to his sweet Sir John in humour as in size. We are apt to associate the image of one who loves good living, with a look that tells of his diurnally enjoying it. There are accidental, constitutional hypocrites; and I, like Ned Poins, might have revelled with the said knight, night after night, till I had none *but* white hairs on my face, nor any on my head, never, in weight, becoming a pound the liker to "a man of his kidney."

Proper food, in certain temperaments, contributes to strength and high spirits, instead of fat; for which reason, Fellow Feeders! and not at all as taking my *leave*, I sincerely and emphatically bid you—

FARE WELL!

CONTENTS.

	Page
Calendar and Tables for the Year . .	2
Random Remarks	52
Recipes	67
Index	167

THE

EPICURE'S ALMANAC.

PART THE FIRST.

Calendar and Tables.

MOON'S AGE.

Last Quarter . 3rd day 8m. past 10 after.
New Moon . . 11th day 15m. past 4 after.
First Quarter . 19th day 0m. past 9 after.
Full Moon . . 26th day 50m. past 5 after.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. *m*	*h.* *m.*	*h.* *m.*
1	S	CIRCUMCISION.	8 4	3 56	10 6
2	S	Second Sunday after Christmas	8 4	3 56	11 29
3	M	. . . . .	8 3	3 57	morn.
4	T	. . . . .	8 3	3 57	0 50
5	W	. . . . .	8 2	3 58	2 10
6	T	EPIPH.— Twlf. Day, Old Chr. D.	8 1	3 59	3 29
7	F	. . . . .	8 0	4 0	4 43
8	S	Fire Insurance expires.	8 0	4 0	5 52
9	S	First Sunday after Epiphany.	7 59	4 1	6 50
10	M	Plough Monday.	7 58	4 2	7 35
11	T	*Hilary Term begins.*	7 57	4 3	sets
12	W	. . . . .	7 56	4 4	5 a 10
13	T	*Cambridge Term begins.*	7 55	4 5	6 21
14	F	*Oxford Term begins.*	7 53	4 7	7 30
15	S	. . . . .	7 52	4 8	8 39
16	S	Second Sunday after Epiphany.	7 51	4 9	9 48
17	M	. . . . .	7 50	4 10	10 57
18	T	Old Twelfth Day. Sir W. Curtis,	7 49	4 11	morn.
19	W	[Importer of Turtle, died 1829.	7 47	4 13	0 8
20	T	Clock before Sun 11′ 21″	7 46	4 14	1 24
21	F	Quin, Actor and Epicure, died 1766	7 45	4 15	2 41
22	S	. . . . .	7 43	4 17	3 59
23	S	Septuagesima Sunday.	7 41	4 19	5 12
24	M	. . . . .	7 39	4 21	6 13
25	T	CONVERSION OF ST. PAUL.	7 38	4 22	7 0
26	W	Moon eclipsed.	7 36	4 24	rises
27	T	Duke of Sussex born 1776.	7 35	4 25	6 a 6
28	F	KING CHARLES I. Martyred.	7 33	4 27	7 38
29	S	. . . . .	7 32	4 28	9 5
30	S	Sexagesima Sunday.	7 30	4 30	10 31
31	M	*Hilary Term ends.*	7 28	4 32	11 54

No meaner creatures, scan 'em all!
By fire their food prepare,
Man is the Cooking Animal,
And need be nothing *mair*.

A *POT* HEGMS, &c.

A *general* invitation is no invitation at all. "Don't wait for asking," might be interpreted, "if you do, wait you may."

"Pot-luck" is bad luck; droppers-in can rarely be welcome in any properly ordered *home*.

To be "treated as one of the family" is, sometimes, to be very ill used. Those must be ultra undomestic who would go out, for the chance of a *worse* meal than they would have had at home.

Byron hated to see women eat, Napoleon to see them weep. Query, were they better men than Antony, who got up perpetual feasts with his little old Gipsy, and lost all to her tear?

I think it was "Philip Dormer Stanhope," not the present Lord Chesterfield, who bade his son "always leave off" (eating) "with an appetite." This is an artificial and absurd maxim; but its opposite extreme were far worse—"Never cease eating while you can swallow a morsel more."

A Pendant Jack.

A Broil.

SOUPS.	FISH.	JOINTS.	VEGETABLES.
Giblet	Turbot	Fillet of Beef	Winter Spinach in *consommé*
Oyster	Carp	Fore-quarter House Lamb, Roast	Mashed Turnips
Queen's Favorite	Perch	Sirloin of Beef	Jerusalem Artichokes
Game	Stewed Lamprey	Boiled Leg of Lamb	Brocoli
Condé	Tench and Eel Pie	Pork *à la Sanglier*	Stewed Celery
Hare	Skate	York House Ham	Beet Root and Onion
Ox-tail	Smelts	Boil'd Knuckle of Mutton	Scotch Kale
Gravy	Fried Plaice	Stewed Breast of Veal and Onion Sauce	Endive
	Boiled Whiting		Parsnips
	Fried Soles		Leeks
	Lobster		Potatoes *à la Maître d'Hôtel*
	Crab		Savoys
	Fried Cod's Tail		Colecannon
	Prawns		
	Oysters		
	Flounders		
	Cray Fish		

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Stewed Beef-steak	Broiled Fowl and Mush-rooms	Roast Hare	Mince Pies
Boiled Sweet-bread	Roast Goose	Wild Rabbits boiled	Almond Pud-ding
Leg of Mutton Cutlets	Boiled Turkey and Celery Sauce	Salmi of Phea-sant	*Tourte à la Moelle*
Curry of Cow-heel	Roast Ducks	Hashed Wild Duck	Rich Plum Cake
Broiled Calf's Heart	Roast Larks	Partridge	Melon Ginger
Hashed Hare	Boiled Fowl and Oyster Sauce.	Teal	Raised Apple Pie
Bœuf *à la Flamande*		Widgeon	Tapioca Pud-ding
Blanquette de Veau		Woodcock	Punch Jelly
Oxford Sau-sages		Snipe	Yeast Dump-lings
			German Pud-dings
			Calf's Foot Jelly
			Orange Cream

MOON'S AGE.

Last Quarter . 2nd day 26m. past 10 morn.
New Moon . . 10th day 54m. past 11 morn.
First Quarter . 18th day 41m. past 11 morn.
Full Moon . . 25th day 15m. past 4 morn.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. *m.*	*h.* *m.*	*h.* *m.*
1	T	Partridge and Pheasant shooting	7 27	4 33	morn.
2	W	PURIFIC.—*Cand. Day.* [ends.	7 25	4 35	1 15
3	T	. . . . .	7 23	4 37	2 34
4	F	. . . . .	7 22	4 38	3 44
5	S	. . . . .	7 20	4 40	4 45
6	S	**Shrove Sunday.**	7 18	4 42	5 34
7	M	. . . . .	7 17	4 43	6 11
8	T	SHROVE TUES. *Half-Quarter.*	7 15	4 45	6 40
9	W	ASH WED. Lent begins.	7 13	4 47	7 0
10	T	Q. VICTORIA married, 1840.	7 11	4 49	sets
11	F	. . . . .	7 9	4 51	6 a 29
12	S	. . . . .	7 7	4 53	7 37
13	S	**First Sunday in Lent.**	7 6	4 54	8 46
14	M	VALENTINE'S DAY.—*Camb. Term*	7 4	4 56	9 56
15	T	[*div. n.*	7 2	4 58	11 9
16	W	EMBER WEEK.	7 0	5 0	morn.
17	T	. . . . .	6 58	5 2	0 24
18	F	Charles Lamb, Historian of Roast-	6 56	5 4	1 39
19	S	[ing Pigs, born, 1775.	6 55	5 5	2 52
20	S	**Second Sunday in Lent.**	6 53	5 7	3 57
21	M	. . . . .	6 51	5 9	4 49
22	T	. . . . .	6 49	5 11	5 29
23	W	. . . . .	6 47	5 13	5 58
24	T	ST. MATTHIAS. Duke of Cam-	6 45	5 15	6 22
25	F	[bridge b. 1774	6 43	5 17	rises
26	S	. . . . .	6 41	5 19	7 a 5
27	S	**Third Sunday in Lent.** Dr. Kit-	6 39	5 21	9 26
28	M	[chener died, 1827.	6 37	5 23	10 52

House lambs' *hearts*, ladies-fingers, and kisses—a bunch,
Créme de Venus, and *Parfaite Amour;* that's the way
For a man to enjoy a sweet *tête-à-tête* lunch,
With a blithe, gentle beauty, on Valentine's day!

A *POT*HEGMS, &c.

He who boasts that he "would not have wine or brandy in house, for his life," implies an avowal that he should be *sure* to get *drunk* if he *had*.

"Pancakes, Sir!" used General Ford to say, "I could eat my way through an *acre* of *good* pancakes."

To account for a strange expression in my friend Ellis's *Jew d'esprit*, I have his leave to add this anecdote. A Bishop of exemplary taste and research—in eatables, invited a parasitical Dean to a *tête-à-tête* dinner. Early in its progress, he demanded, "Tell me, candidly, Mr. Dean, how like you this soup, of my own invention?" "My Lord," panted the candidate for preferment, "I could *flap my soul* in it."

Shakspeare rightly says that overdone meat engenders choler. Yet some persons, prescribed broils, will have them so dry that cork or sponge were about as nutritive and digestible.

A Black Fryer.

Parfaite Amour!

Foundation for Soup.

SOUPS.	FISH.	JOINTS.	VEGETABLES.
Lorraine	Soles *en Matelotte*	Pork Griskin	Parsnips
Hare	Fried Whiting	Corned Round of Beef	Endive
Cock-a-Leeky	Smelts in Jelly	Roast Leg of House Lamb	Leeks
Hessian	Plaice	Loin of Mutton	Celery
Giblet	Turbot Salad	Fillet of Veal	Brocoli
Lobster	Corned Cod-Fish	Ham	Scotch Kale
Winter Pea	Carp	Roast Ribs of Beef	Jerusalem Artichokes
Mock Turtle	Skate *à la Française*		Spinach
Water Souchy	Tench		Turnips
	Perch		Beet Root
	Stewed Eels		Potatoes
	Hot Lobster		Red Cabbage and Celery Salad
	Baked Cod's Head		
	Crab		
	Scalloped Oysters		
	Cray Fish		
	Prawns		
	Oyster Patties		

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Harricot of Mutton	Pulled Turkey	Wild Ducks	Quaking Pudding
Stewed Kidneys	Boiled Duck	Widgeon	Charlotte of Apples
Cheshire Pork Pie	Roast Fowl	Teal	Pancakes
Calf's Head Boned	*Poulet à la* Stamboul	Wild Rabbits	Cabinet Pudding
Minced Veal	Roast Goose	Hare	Preserved Pine Apple
Beef Palates	Roast Larks	Moor Game	Apple Dumplings
Pieds de Cochon façon de Cologne	Larded Guinea Fowl		Spanish Puffs
Ragout of Ox Head	Spring Chickens		Plain Cake
			Orange Salad
			Millet Pudding

MOON'S AGE.

Last Quarter . 4th day 22m. past 1 morn.
New Moon . . 12th day 29m. past 6 morn.
First Quarter . 19th day 42m. past 10 after.
Full Moon . . 26th day 57m. past 1 after.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. m.	*h. m.*	*h. m.*
1	T	St. David's Day.	6 35	5 25	morn.
2	W	. . . . .	6 33	5 27	0 14
3	T	. . . . .	6 31	5 29	1 31
4	F	. . . . .	6 30	5 30	2 37
5	S	. . . . .	6 28	5 32	3 32
6	☽	**Fourth or Midlent Sunday.**	6 26	5 34	4 12
7	M	. . . . .	6 24	5 36	4 43
8	T	. . . . .	6 22	5 38	5 6
9	W	Clock before Sun 10′ 49″	6 20	5 40	5 23
10	T	. . . . .	6 18	5 42	5 38
11	F	. . . . .	6 16	5 44	5 53
12	S	. . . . .	6 13	5 47	sets
13	☽	**Fifth Sunday in Lent.**	6 11	5 49	7 a 46
14	M	. . . . .	6 10	5 51	8 59
15	T	. . . . .	6 7	5 53	10 13
16	W	. . . . .	6 5	5 55	11 27
17	T	St. Patrick's Day.	6 3	5 57	morn.
18	F	*Cambridge Term ends.*	6 1	5 59	0 41
19	S	*Oxford Term ends.*	6 0	6 1	1 48
20	☽	**Palm Sunday.**	5 57	6 3	2 43
21	M	Spring com. 0h. 13m. morn.	5 55	6 5	3 26
22	T	. . . . .	5 53	6 7	3 58
23	W	. . . . .	5 51	6 9	4 22
24	T	Maundy Thursday.	5 49	6 11	4 43
25	F	Good Friday. Lady Day.	5 47	6 13	5 1
26	S	P. George Cambridge born, 1819.	5 45	6 15	rises
27	☽	**Easter Sunday.**	5 43	6 17	8 a 19
28	M	Easter Monday.	5 41	6 19	9 45
29	T	Easter Tuesday.	5 39	6 21	11 7
30	W	. . . . .	5 37	6 23	morn.
31	T	. . . . .	5 35	6 25	0 20

Now eating March-pane, and drinking March beer,
Are worthy employments for reasoning humanity.
Some say—'Dress no Hares, at this time of the year!'
They're proverbially mad, and engender insanity.

A *POT* HEGMS, &c.

"I hope my son," said a lean and studious Prior, to the plump and rosy organist, who attended the establishment, "I hope you live well." "I think, holy father," returned the gay musician, "that I bear outward and visible signs of that inward and spiritual grace." "When I said *lived well*," cried the frowning superior, "I meant fast, fast!" "Oh depend on it, your reverence, I am living as fast as ever I can," concluded the catechised, escaping. And, as he was well able to pay for his sins of omission, and self dispensations, I never heard of his smooth, oily skin being scored by the lash.

General Ford would say, at his own table, justly, and with appetizing Grace, "Would that all good souls had as good a dinner, and all good dinners as good souls around them!"

The churl who orders a sumptuous meal at an hotel, for *himself alone*, deserves to die of liver complaint.

Welsh Rabbit.

Discoverers of Coffee.

Beggar's Dish.

SOUPS.	FISH.	JOINTS, &c.	VEGETABLES.
White	Salt Cod Fish	Beef	Brocoli
Lobster	Twice Laid	Fore Quarter of Grass Lamb	Scotch Kale
Mullagattawny	Boiled Soles	Loin of Mutton	Spinach
Onion	Oysters Fried in Batter	Stewed Breast of Veal	Young Turnips
Ox Cheek	Lobster	Lamb Dressed Irish Fashion	Celery
Gravy	Eels	Roast Tongue	Beet Root
Julienne	Skate	Roast Leg of Pork, stuffed	Leeks
Almond	Carp	Veal	Fried Parsnips
	Turbot		Endive
	Whiting		Jerusalem Artichokes
	John Dory		Potatoes
	Smelts		Beet Root
	Plaice		
	Tench		
	Eel Pie		
	Prawns		
	Perch in Wine		
	Cray Fish		

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Sweetbread Pie	Larded Guinea Fowl	Wild Pigeons	College Pudding
Pork Kabob	Turkey	Roast Leveret	Almond Custard
Beefsteak *au naturel*	Duckling	Wild Ducks	Orange Jelly
Minced Collops	*Poulet à la Malmaison*	Hare up to 15th	Sweet *Omelette*
Maintenon Cutlets	Larks	Wild Rabbits	Baked Codling Pudding
Marrow Dressed the Irish way	Green Goose		Rice Cake
Pork Cutlets *à la Mirepoix*			Green Apricot Pudding
			Orange Chips
			Madelaine Cakes
			Rose Coloured Pancakes

MOON'S AGE.

Last Quarter . 2nd day 30m. past 6 after.
New Moon . . 10th day 31m. past 10 after.
First Quarter . 18th day 32m. past 6 after.
Full Moon . . 24th day 28m. past 11 after.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. *m.*	*h.* *m.*	*h.* *m.*
1	F	Monsieur Ude born, 1772.	5 33	6 27	1 m 22
2	S	. . . . .	5 31	6 29	2 8
3	S	**First Sunday after Easter.**	5 29	6 31	2 44
4	M	. . . . .	5 28	6 32	3 9
5	T	. . . . .	5 26	6 34	3 29
6	W	Old Lady Day.—*Oxford & Cam-*	5 24	6 36	3 45
7	T	[*bridge Terms begin.*	5 22	6 38	3 59
8	F	Look to your chimnies.	5 20	6 40	4 12
9	S	Fire Insurance expires.	5 18	6 42	4 26
10	S	**Second Sunday after Easter.**	5 16	6 44	sets
11	M	. . . . .	5 14	6 46	8 a 1
12	T	. . . . .	5 12	6 48	9 15
13	W	Clock before Sun 0′ 35″	5 10	6 50	10 30
14	T	. . . . .	5 8	6 52	11 40
15	F	*Easter Term begins.* Mdme. Main-	5 6	6 54	morn.
16	S	[tenon died, 1719.	5 4	6 56	0 38
17	S	**Third Sunday after Easter.**	5 2	6 58	1 24
18	M	. . . . .	5 1	6 59	1 59
19	T	Lord Byron, Chronicler of good din-	4 59	7 1	2 25
20	W	[ners, died, 1824.	4 57	7 3	2 45
21	T	. . . . .	4 55	7 5	3 3
22	F	. . . . .	4 53	7 7	3 20
23	S	St. George's Day.	4 51	7 9	3 38
24	S	**Fourth Sunday after Easter.**	4 50	7 10	rises
25	M	St. Mark.—Ds. of Glos. b. 1776.	4 48	7 12	8 a 39
26	T	. . . . .	4 46	7 14	9 57
27	W	. . . . .	4 44	7 16	11 5
28	T	. . . . .	4 42	7 18	12 0
29	F	[appetite, died, 1831.	4 40	7 20	morn.
30	S	Dr. Abernethy, celebrated for his	4 39	7 21	0 39

E'en with a forward Spring, and aids of art,
Green geese and gooseberries may now be dear.
Yet *make* a *fool*, *goose*, "poisson" (do *thy* part!)
E'en of thyself, and may't out-last the year!

A *POT* HEGMS, &c.

Byron had a horror of angling. Read the cheerful, cordial morality of Walton, and see *why* the lover of (Italian) fish women loathed *such* fisher-men.

Great public dinners are usually disappointments; of which it has been said, the fish and soup are cold, ice and salads warm, and almost every thing acid, except the vinegars.

In a biography, immortal as veracious, an inconsiderable spot in Kent is said to have furnished one of its commonest inns with ducks and green peas before the middle of April *once;* the year should be memorable; no mention is made of exorbitant charges for these forced birds and precocious pulse.

Some people affect a scornful condescending patronage of what they call "French Prettinesses," if they eat them at other men's boards; in order that, when these friends dine with them, they may not be expected to repay in kind.

Calf's Head Farcée.

Tipsey Cake.

SOUPS.	FISH.	JOINTS.	VEGETABLES.
Vermicelli	Broiled Salmon	Roast Fore-quarter of Lamb	Sea Kale
A l'Aurore.	Stewed Carp		Turnip Tops
Scotch Barley Broth	Tench and Eel Pie.	Ribs of Beef	Spinach in *consommé*
Queen's Favorite	Soles	Fillet of Veal	Laver
Mock Turtle	Smelts	Ham	Jerusalem Artichokes
Ox-tail	Trout	Boiled Leg of Lamb and Spinach	Asparagus
Condé	Turbot	Stewed Knuckle of Veal	Brocoli
Oyster	Broiled Mackerel	Mutton	Leeks
	Crab		Lettuce
	Fish Stew		Chervil
	Cray Fish		Parsnips
	Herrings		Potatoes
	Prawns		Cresses
	Shrimps		
	Lobster		

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Poached Eggs in Gravy	White Fricassee of Chicken	Stewed Wild Pigeons	Spanish Custards
Pigeon Pie	Green Goose	Leveret after 20th	Rice Dumpling
Irish Stew	Duckling	Wild Rabbits	Orange Marmalade
Sweetbreads *en caisse*	Turkey Poults		Eve's Pudding
Lambs' Heads			Creams
Beef Olives			Citron Spiced Cake
Veal Collops			Spring or Rhubarb Tart
			Custard Pudding
			Apricot Fritters
			Prune Tart

MOON'S AGE.

Last Quarter . 2nd day 46m. past 0 after.
New Moon . . 10th day 38m. past 11 morn.
First Quarter . 17th day 10m. past 0 after.
Full Moon . . 24th day 39m. past 9 morn.

M D	W D	CALENDAR.	SUN Rises. h.	m.	SUN Sets. h.	m.	MOON Rises and Sets. h.	m.
1	S	**Rogation Sunday.**	4	37	7	23	1 m	10
2	M	[ST. PHILIP & ST. JAMES.	4	35	7	25	1	32
3	T	[bury exploded, 1813.	4	34	7	26	1	49
4	W	Humbug of Fasting Woman at Tet-	4	32	7	28	2	5
5	T	ASCENS.—*Holy Thursday.*	4	31	7	29	2	17
6	F	. . . . .	4	29	7	31	2	32
7	S	. . . . .	4	27	7	33	2	46
8	S	**Sunday after Ascension.**	4	26	7	34	3	0
9	M	*Easter Term ends.*	4	24	7	36	3	19
10	T	. . . . .	4	22	7	38	sets	
11	W	Clock after Sun 3′ 53″	4	21	7	39	9 a	27
12	T	. . . . .	4	19	7	41	10	31
13	F	Old May Day.	4	18	7	42	11	22
14	S	*Oxford Term ends.*	4	16	7	44	11	58
15	S	**Whit Sunday.**	4	14	7	46	morn.	
16	M	WHIT MONDAY.	4	13	7	47	0	28
17	T	WHIT TUESDAY.	4	11	7	49	0	50
18	W	EMBER WEEK. *Oxford Term*	4	10	7	50	1	9
19	T	[*begins.*	4	8	7	52	1	26
20	F	. . . . .	4	7	7	53	1	42
21	S	. . . . .	4	6	7	54	2	0
22	S	**Trinity Sunday.** *Ca. Term div.*	4	5	7	55	2	20
23	M	[*m. Trinity Term begins.*	4	3	7	57	2	46
24	T	Q. VICTORIA born 1819.	4	1	7	59	rises	
25	W	. . . . .	4	0	8	0	9 a	46
26	T	. . . . .	3	59	8	1	10	33
27	F	Crown Prince of Han. born, 1819.	3	58	8	2	11	8
28	S	. . . . .	3	57	8	3	11	33
29	S	**First Sunday after Trinity.**	3	56	8	4	11	53
30	T	[K. CHARLES II. Restored.	3	55	8	5	morn.	
31	M	. . . . .	3	55	8	5	0	8

You May, beside *the empty, polished grate,*
Sit till you're *fine and cross;* then warm yourself
Down at the kitchen fire, your cook to *rate,*
And into circulation *storm* yourself.

A *POT* HEGMS, &c.

The daughter of a celebrated lady being attacked with inflammatory sore throat, a physician was consulted, but his dictum made subservient to the patient's likings. Next day he found her worse, and desired to know what she had for dinner, after he last departed. The answer was, "Veal cutlet." "Did I not enjoin, my lady, that Miss —— must live upon harmless slops awhile? Veal cutlet! the very *wrongest* thing you could have given her." "Wrongest," laughed the mamma, "Then I must tell you, Doctor, that neither my girl nor I can *live* without *wicked* food." I confess I see no wit in this; but, figuratively, it is replete with the bravest truth.

Slang will pollute even the whiteness of a tablecloth, "and, like a worm, prey on its damask;" but there still *are* left some old-school fellows who would *rather* be asked to a *dinner* than to "a feed" or "a spread."

Hodge Podge.

Hog's Pudding.

SOUPS.	FISH.	JOINTS.	VEGETABLES.
Almond	Broiled Allice	Roast Beef Heart	Brussels' Sprouts
Gravy	Collared Eels	Ribs of Lamb	New Potatoes in Cream
Condé	Cod Sounds *à la Tripe*	Brisket of Beef	Nettle Tops
Turtle	Boiled Salmon	Veal	Spring Cabbage
Lobster	Turbot	Mutton	Asparagus
Vermicelli	Soles		Jerusalem Artichokes
Lorraine	Mackerel		Carrots
Hessian	Carp		Lettuce
	Herrings		Sea Kale
	Lobsters for an *entrée*		Spinach
	Prawns		New Turnips
	Cray Fish		Kidney Beans
	Crab		Cauliflower
	Shrimps		Artichokes
	Trout		Parsnips
	Smelts		Small Salad

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Lamb Pie	Green Goose	Leveret	Ground Rice Pudding
Veal Cutlets	Chickens *à la Neige*	Wild Pigeons	English Preserved Ginger
Hashed Beef Heart	Ducklings	Rabbits	Ipswich Pudding
Stewed Ox-tails	Turkey Poults	Haunch of Venison (Buck)	Cheese Cakes
Calf's Liver			Raspberry Tourte
Beef *à la* Hare			Nag's Head Cake
Asparagus *Omelette*			Bread and Butter Pudding
Broiled Bones			Boiled Custards
			Black Currant Pudding
			Apple Puffs
			Snow Cream

MOON'S AGE.

Last Quarter . 1st day 51m. past 6 morn.
New Moon . . 8th day 14m. past 10 after.
First Quarter . 15th day 52m. past 4 after.
Full Moon . . 22nd day 22m. past 9 after.
Last Quarter . 30th day 41m. past 11 after.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. m.	*h. m.*	*h. m.*
1	W	. . . . .	3 54	8 6	0 m 24
2	T	Monsieur Careme born, 1790.	3 53	8 7	0 37
3	F	. . . . .	3 52	8 8	0 51
4	S	. . . . .	3 51	8 9	1 4
5	S	Second Sunday after Trinity.	3 50	8 10	1 21
6	M	[K. of Han. b. 1771.	3 49	8 11	1 44
7	T	. . . . .	3 48	8 12	2 13
8	W	. . . . .	3 48	8 12	sets
9	T	. . . . .	3 47	8 13	9 a 15
10	F	. . . . .	3 47	8 13	9 59
11	S	St. Barnabas.	3 46	8 14	10 31
12	S	Third Sunday after Trinity.	3 46	8 14	10 55
13	M	*Trinity Term ends.*	3 45	8 15	11 15
14	T	. . . . .	3 44	8 16	11 32
15	W	Clock after Sun 0′ 2″	3 44	8 16	11 49
16	T	[at Guildhall, 1814	3 44	8 16	morn.
17	F	Sovereigns entertained	3 44	8 16	0 7
18	S	Battle of Waterloo 1815.—Allied	3 43	8 17	0 25
19	S	Fourth Sunday after Trinity.	3 43	8 17	0 49
20	M	Q. Victoria's Accession.	3 43	8 17	1 18
21	T	Q. Victoria Proclaimed.	3 43	8 17	1 57
22	W	Summer commences 9h. 22m. aft.	3 43	8 17	rises
23	T	. . . . .	3 43	8 17	9 a 7
24	F	Nat. John Bapt.—*Midsummer*	3 43	8 17	9 36
25	S	[*Day*	3 43	8 17	9 58
26	S	Fifth Sunday after Trinity.	3 44	8 16	10 15
27	M	George IV. died.	3 44	8 16	10 30
28	T	Q. Victoria Crowned, 1838.	3 44	8 16	10 44
29	W	St. Peter.	3 45	8 15	10 56
30	T	. . . . .	3 45	8 15	11 10

At Midsummer, right is the general plan
To take every thing liquid, weak, cold, that you can;
But if frigid showers the year's centre *will* strike,
Vote it end, or beginning; eat, drink, what you like!

A *POT* HEGMS, &c.

A celebrated *writer* on gastronomy, invited a high legal, political, and literary character, (of birth rendered illustrious by family genius and worth), to meet "a select few." The guest afterwards said, "The doctor's dinner was a *lie*. Over scanty, ill done, ill assorted fare; I met —— the landlord of a tavern, and one of my uncle's discharged servants, or ex-officials. The host proved himself as much a gentlemen by his company, as a cook by his provisions."

A husband imploring his lady not to have *constantly* to dinner a silly old libertine, was answered, as if that reply ought to prove all sufficient, "But, my love, he *carves* so nicely!"

Abernethy *said*, that "we should eat sparingly, and not drink with our meals." "Yet *you* do *both*, Doctor," observed a friend. "*I!* I'm driving about all day; then I've such a deuced twist; as to the washing down—would you have me choke?"

A Field-Fair.

Sounds.

SOUPS.	FISH.	JOINTS.	VEGETABLES
Asparagus	Salmon	Beef *à la* Naples	French Beans
Green Pea	Spitch-cock'd Eels.	Breast of Mutton and Green Peas	Green Peas
Turtle	Soles	Veal	New Potatoes
Vegetable	Turbot	Lamb	Sea Kale
Queen's Favorite	Mackerel	Cold Lamb and Salad	Cauliflower and Parmasan
Onion	Lobster		Spinach
Spring	Herrings		New Turnips
White	Carp		Artichokes
	Cray Fish		Parsnips
	Skate		Kidney Beans
	Crab		Lettuce
	Trout		Carrot *Soufflé*
	Smelts		Endive
	Shrimps		Windsor Beans
	Prawns		Summer Cabbage
	Pickled Salmon		Asparagus
			Cucumbers
			Lamb Salad

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Hodge Podge	Roast Ducks	Leveret	Gooseberry Cream
Lamb Chops and Asparagus Sauce	Chicken	Haunch of Venison	*Ami des Enfans*
Lobster Salad	Green Goose		Strawberries *à la Française*
Stewed Cucumber	Ducklings		Savoy Biscuits
Poached Eggs in Gravy	Turkey Poults		Batter Pudding
Asparagus Omelette			Diet Bread
Beef *à la Mode*			Castle Puddings
Neilgherry Pilau			

MOON'S AGE.

New Moon . . 8th day 1m. past 7 morn.
First Quarter . 14th day 5m. past 10 after.
Full Moon . . 22nd day 57m. past 10 morn.
Last Quarter . 30th day 42m. past 2 after.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. m.	h. m.	h. m.
1	F	. . . . .	3 46	8 14	11 a 25
2	S	. . . . .	3 46	8 14	11 45
3	☽	Sixth Sunday after Trinity.	3 47	8 13	morn.
4	M	Ald. Birch, elected Lord Mayor,	3 47	8 13	0 11
5	T	[1811	3 48	8 12	0 45
6	W	Old Midsummer Day.	3 49	8 11	1 30
7	T	. . . . .	3 49	8 11	2 33
8	F	*Cam. Term ends.* Sun eclipsed.	3 50	8 10	sets
9	S	*Oxford Term ends.*	3 51	8 9	8 a 57
10	☽	Seventh Sunday after Trinity.	3 52	8 8	9 20
11	M	. . . . .	3 53	8 7	9 39
12	T	. . . . .	3 54	8 6	9 56
13	W	. . . . .	3 55	8 5	10 13
14	T	. . . . .	3 56	8 4	10 31
15	F	St. Swithin.	3 56	8 4	10 53
16	S	. . . . .	3 57	8 3	11 20
17	☽	Eighth Sunday after Trinity.	3 58	8 2	11 55
18	M	[1821	3 59	8 1	morn.
19	T	Coronation Banquet of George IV.	4 1	7 59	0 42
20	W	Clock before Sun 5′ 57″	4 2	7 58	1 39
21	T	. . . . .	4 3	7 57	2 46
22	F	. . . . .	4 5	7 55	rises
23	S	. . . . .	4 6	7 54	8 a 22
24	☽	Ninth Sunday after Trinity.	4 7	7 53	8 37
25	M	. . . . .	4 9	7 51	8 50
26	T	St. James. Ds. of Cam. bo.	4 10	7 50	9 3
27	W	Marshal Turenne, (whence Tu-	4 11	7 49	9 17
28	T	[reen), killed 1675.	4 13	7 47	9 31
29	F	Feast of Martha and Mary.	4 14	7 46	9 49
30	S	. . . . .	4 16	7 44	10 10
31	☽	Tenth Sunday after Trinity.	4 18	7 42	10 40

Now to dress by Steam no art is;
Ice, *quite cool*, becomes a wonder;
Dairies, brewings, pleasure-parties,
Stand or sit in awe of thunder.

A *POT* HEGMS, &c.

Never rely on dishes that sate the palate, before you can eat enough of them to satisfy nature.

If it be true, that a good dinner, vinously diluted, betrays a man's real nature, many husbands, surly while sober, are "too tender e'en for tenderness to touch" when drunk; others even amiable till inebriated, *then* lose almost their *identity*.

Tit-bits, or as some travelled scholars will write, "*Bon Bouche*." A judicious father, seeing his little boy lay certain particularly tempting morsels on the side of his plate, asked "why he did so, were they not good?" "Oh, yes, Papa, *they* look the *nicest*, so I shall keep *them* till the *last*," said the child. "No, no, give *them* to the dog!" observed his parent, "You must take what I set before you, as it comes—never eat what you *don't* like, but no gloating, and longing for tit-bits." The fault was thus crushed in the bud.

Cow Heel.

Pies.

A Cradle Spit.

SOUPS.	FISH.	JOINTS.	VEGETABLES.
Ox-tail	Stewed Sturgeon	Beef	French Beans *à la Maître d'Hotel*
Green Pea	Pike dressed in the Irish fashion	Lamb	Cucumber
Gravy	Turbot	Veal	Artichokes
Asparagus	Haddock	Mutton	Cauliflowers
Julienne	Flounders		Asparagus
Almond	Plaice		Windsor Beans
A' l'Aurore	Mullet		Cabbage
Vermicelli	Eels		Carrots
Cabbage	Carp		Green Peas
	Mackerell		Parsnips
	Skate		Spinach
	Fish Stew		Turnips
	Crab		Lettuce
	Salmon Cutlets		Endive
			Small Salad
			Red Cabbage
			Potato Fritters

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Hashed Beef	Roast Ducks	Golden Plover	Strawberry Cream
Minced Fowl and Cucumber	Boiled Chicken	Wheatear	Cherry Jelly
Eggs *à la* Tripe	Green Goose	Haunch of Venison	Greengage Tart
Broiled Sheep's Kidneys	Roast Fowl	Wild Pigeons	Carrot Pudding
Hashed Venison	Turkey Poults	Rabbits	Whipt Cream
Bœuf Royale	Ducklings	Stewed Shoulder of Venison	Ice *à la Naraskin*
Casserole of Roast Mutton.		Leveret	Shrewsbury Cakes
			Pleasure Party Pie

MOON'S AGE.

New Moon . . 6th day 45m. past 2 after.
First Quarter . 13th day 22m. past 5 morn.
Full Moon . . 21st day 14m. past 2 morn.
Last Quarter . 29th day 29m. past 3 morn.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. *m.*	*h.* *m.*	*h.* *m.*
1	M	Lammas Day.	4 19	7 41	11 a 18
2	T	. . . . .	4 21	7 39	morn.
3	W	. . . . .	4 22	7 38	0 11
4	T	. . . . .	4 24	7 36	1 20
5	F	[great Oyster eater, died 1837.	4 26	7 34	2 41
6	S	Ds. of St. Albans (late H. Mellon),	4 27	7 33	sets
7	☽	Eleventh Sunday after Trinity.	4 29	7 31	7 a 43
8	M	. . . . .	4 31	7 29	8 1
9	T	. . . . .	4 32	7 28	8 19
10	W	Dog Days end.	4 34	7 26	8 37
11	T	. . . . .	4 35	7 25	8 58
12	F	Grouse shooting begins.	4 37	7 23	9 25
13	S	Q. Adelaide born.	4 38	7 22	9 57
14	☽	Twelfth Sunday after Trinity.	4 40	7 20	10 40
15	M	. . . . .	4 42	7 18	11 34
16	T	. . . . .	4 44	7 16	morn.
17	W	Duchess of Kent born.	4 46	7 14	0 37
18	T	. . . . .	4 48	7 12	1 46
19	F	Clock before Sun 3′ 27″	4 50	7 10	2 57
20	S	Black Cock shooting begins.	4 51	7 9	4 8
21	☽	Thirteenth Sunday after Trinity.	4 53	7 7	rises
22	M	. . . . .	4 55	7 5	7 a 12
23	T	. . . . .	4 57	7 3	7 25
24	W	St. Bartholomew.	4 59	7 1	7 40
25	T	. . . . .	5 1	6 59	7 55
26	F	Prince Albert born, 1819.	5 2	6 58	8 15
27	S	. . . . .	5 4	6 56	8 42
28	☽	Fourteenth Sunday after Trinity.	5 6	6 54	9 15
29	M	. . . . .	5 7	6 53	10 0
30	T	. . . . .	5 9	6 51	11 0
31	W	. . . . .	5 12	6 48	morn.

There is wealth on the wall; we are now worth a plumb;
Yet let not the fruits of high training absorb us!
Magnum Bonum may cause a great evil to come,
There once *was* a bugbear called—Cholera Morbus!

A *POT* HEGMS, &c.

A late celebrated female, of French descent, offering to help a lady from some Gallic *plat*, received this check: "Pray don't, I am sure it would *disagree* with me." The due retort, rather energetic than elegant, must be omitted; but surely *these* disagreements are best settled between patient and physician. *Other* hearers cannot easily convert them into "Peristaltic Persuaders," or whets to the palate, though they may set the teeth on edge.

A cook, tenacious of fame *sans tache*, gave his master warning, because he had been told, by those who waited at table, that a noble lord added *salt* to the *soup*.

Captain B—— vaunted "a sauce which should make a man relish his grandmother," but, though I saw him apply it once to some Grouse, *high* as their native hills, though of less *pure air*, I know that a girl was cured of a violent love fit, by seeing her Romeo partake it.

Stilt-on.

SOUPS.	FISH.	JOINTS.	VEGETABLES.
Turtle	Herrings	Aitch Bone of Beef	Green Peas
Condé	Skate	Roast Leg Welsh Mutton	French Beans *à la Française*
Asparagus	Mackerell	Grenadin of Veal	Vegetable Marrow
Ox Cheek	Carp	Lamb up to 15th	Artichokes
Lorraine	Eels		Windsor Beans
Almond	Mullet		Cabbage
Queen's Favourite	Plaice		Carrots
Green Pea	Flounders		Spinach
Knuckle of Veal	Haddock		Cauliflower
	Turbot		Turnips
	Pike		Endive
	Sturgeon		Cucumber
	Boiled Herrings		Fresh Shalots
	Cod after 20th		Lettuce
	Trout		New Onions
			Mashed Potatoes
			Parsnips
			Red Cabbage
			Tomatoes

MADE DISHES.	POULTRY, &c.	GAME.	SWEETS.
Bologna Sausage Salad	Chicken	Grouse after 12th	*Crême Imperiale*
Stewed Mushrooms	Ducks	Green Goose	Stewed Normandy Pippins
Rabbits as Drest at Venice	Roasting Pig	Golden Plover	Brown Bread Ice
Patrician Bubble and Squeak	Goose	Wheatear	*Beignet de Pommes*
Savoury Brisket of Beef		Ragout of Pigeons	Preserved Gherkins
		Leveret	Marmalade of Quinces
		Moor Game after 12th	Apple Pie
			Real Cabinet Pudding
			Sugared Pears
			Whipt Cream

MOON'S AGE.

New Moon . . 4th 15m. day past 10 after.
First Quarter . 11th 58m. day past 3 after.
Full Moon . . 19th 34m. day past 6 after.
Last Quarter . 27th 5m. day past 3 after.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. *m.*	*h.* *m.*	*h.* *m.*
1	T	Partridge shooting begins.	5 14	6 46	0 m 13
2	F	Fire of London, 1666, from Pie	5 16	6 44	1 37
3	S	[Corner to Pudding Lane.	5 18	6 42	3 6
4	S	Fifteenth Sunday after Trinity.	5 20	6 40	sets
5	M	. . . . .	5 22	6 38	6 a 22
6	T	. . . . .	5 23	6 37	6 40
7	W	. . . . .	5 25	6 35	7 1
8	T	. . . . .	5 27	6 33	7 27
9	F	. . . . .	5 29	6 31	7 57
10	S	. . . . .	5 31	6 29	8 38
11	S	Sixteenth Sunday after Trinity.	5 33	6 27	9 29
12	M	. . . . .	5 35	6 25	10 30
13	T	. . . . .	5 37	6 23	11 36
14	W	. . . . .	5 38	6 22	morn.
15	T	Clock after Sun 4′ 46″	5 40	6 20	0 47
16	F	Louis XVIII. died, 1824.	5 42	6 18	1 57
17	S	. . . . .	5 44	6 16	3 7
18	S	Seventeenth Sunday after Trinity.	5 46	6 14	4 14
19	M	[Equal day and night.	5 48	6 12	rises
20	T	. . . . .	5 50	6 10	5 a 48
21	W	Ember Week.	5 52	6 8	6 3
22	T	St. Matthew.	5 54	6 6	6 22
23	F	Autumn commences 11h. 26m.	5 56	6 4	6 46
24	S	. . . . .	5 58	6 2	6 16
25	S	Eighteenth Sunday after Trinity.	6 0	6 0	7 56
26	M	. . . . .	6 2	5 58	8 50
27	T	. . . . .	6 4	5 56	9 57
28	W	. . . . .	6 6	5 54	11 13
29	T	St. Michael's Day.	6 8	5 52	morn.
30	F	. . . . .	6 10	5 50	0 37

Girls, and one blind old Mr. Milton, speak
Of "military Angels!" Such are found
Very *nice* bipeds, with brains rather weak;
Therefore should Geese at Michaelmas abound.

A *POT* HEGMS, &c.

Melons and thistles should have one motto—"Rugged but Honied."

"Of *course*, my husband and I," said a Birmingham *Parvenue*, "*could* not dine even *tête-a-tête*, without our fish." They therefore had daily before them, and no better when they received friends, what dwellers by the sea call "not alive, but *like* to live," or what Londoners term "Lumber-court second hand." Query, was this any sign of true frugality?

One of the most universal impulses of children is that of "making treats," for their companions. The great and good George Crabbe, when dying, said, "you must give an entertainment!"

Different viands appropriately induce certain moods of mind. Authors have inspired themselves to boldness by beef, composed Pastorals on lamb, Odes to Hope on the wings of a lark, to Innocence on chicken broth, Love on pigeon pie, and Horror on *raw* pork.

Black Cock.

Smothered in Onions.

Strawberries.

SOUPS.	FISH.	JOINTS.	VEGETABLES.
Onion	Savoury Haddock	Roast Leg of Mutton	Potatoes *à la Maître d'Hotel*
Carrot	Herrings	Aitch Bone of Beef	Green Peas
Julienne	Sturgeon	Breast of Veal and Onion Sauce	Cucumbers
Gravy	Pike		French Beans
Vermicelli	Flounders		Carrots
Hessian	Plaice		Cauliflowers
Oyster	Mullet		Artichokes
Almond	Eels		Leeks
	Carp		Celery
	Skate		Endive
	Cod		Red Cabbage
			Lettuce
			Jerusalem Artichokes
			Tomatoes
			Fresh Mushrooms

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Hashed Mutton and Tomatoes	Roast Goose	Partridges	Vanilla Cream
Fricandeau of Veal	Boiled Duck	Wild Duck	Grape Jelly
Rabbit Pie	Marinade of Chicken	Widgeon	Preserved Barberries
Maccaroni	Turkey	Teal	Damson Cheese
Stewed Giblets		Hare	*Pain de Pomme*
Cold Roast Beef Fricasseed		Wild Rabbit	Marrow Pudding
Neilghery Pilau		Leveret	Lemon Sponge Cake
		Grouse	*Blanc Mange*
		Black-Cock	Peaches in Sugar
		Moor Game	Northumberland Pudding

MOON'S AGE.

New Moon . . 4th day 24m. past 6 morn.
First Quarter . 11th day 41m. past 6 morn.
Full Moon . . 19th day 12m. past 11 morn.
Last Quarter . 27th day 41m. past 0 morn.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. *m.*	*h.* *m.*	*h.* *m.*
1	S	Pheasant shooting commences.	6 12	5 48	2 m 3
2	☽	Nineteenth Sunday after Trinity.	6 14	5 46	3 32
3	M	. . . . .	6 16	5 44	4 59
4	T	. . . . .	6 19	5 41	sets
5	W	Parr died, 1633, aged 152.	6 20	5 40	5 a 27
6	T	. . . . .	6 22	5 38	5 56
7	F	. . . . .	6 24	5 36	6 33
8	S	. . . . .	6 26	5 34	7 21
9	☽	Twentieth Sunday after Trinity.	6 28	5 32	8 20
10	M	*Oxford & Cam. Terms begin.*	6 30	5 30	9 26
11	T	Old Michaelmas Day.	6 32	5 28	10 36
12	W	Discovery of America, 1492. Tur-	6 34	5 26	11 47
13	T	[tle first ate.	6 36	5 24	morn.
14	F	Fire Insurances expire.	6 38	5 22	0 56
15	S	. . . . .	6 40	5 20	2 4
16	☽	Twenty-first Sunday after Trin.	6 41	5 19	3 13
17	M	. . . . .	6 43	5 17	4 20
18	T	St. Luke.	6 45	5 15	5 28
19	W	Dean Swift died, 1745.	6 47	5 13	rises
20	T	. . . . .	6 49	5 11	4 a 52
21	F	Battle of Trafalgar, 1805.	6 51	5 9	5 21
22	S	. . . . .	6 53	5 7	5 59
23	☽	Twenty-second Sunday after Tr.	6 55	5 5	6 48
24	M	. . . . .	6 56	5 4	7 50
25	T	. . . . .	6 58	5 2	9 2
26	W	Clock after Sun 15′ 53″	7 1	4 59	10 20
27	T	. . . . .	7 3	4 57	11 43
28	F	St. Simon and St. Jude.	7 5	4 55	morn.
29	S	. . . . .	7 7	4 53	1 7
30	☽	Twenty-third Sunday after Trin.	7 8	4 52	2 30
31	M	Hallow Even.	7 10	4 50	3 57

"Jockey of Norfolk!" send your Turkey *now!*
Tender and young is, by its likes, preferred;
Worth's judged from weight, by those to *gold* who bow;
Taste "spurns the bigger and the baser" bird.

A *POT* HEGMS, &c.

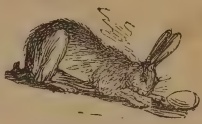
When a blooming young lady stipulates, mincingly, at dinner, for "the tiniest atom, merest morsel, and mite of a drop," be sure that she ate and drank naturally, at lunch.

It is a tasteless self-delusion to buy third-rate meat, and strive to disguise it by stewing down with vegetables and spices. One prime beef-steak *au naturel*, is worth a cart-load of kick-shaws, or curried "Keg-meg."

Lord L——, an admirable dinner-giver, was consequently punctual, and used to say he "*might* wait ten minutes for the *king*, but not *five* for the *heir apparent*."

A French teacher used to be in agonies at seeing English girls eat lightly done meat, with its natural juice; though *they* had nothing else all day, save bread, butter, cheese, and ale. *She*, after her literal breakfast, enjoyed her *dejeunée* cutlet and wine, picking dry dainties almost every hour.

Rum Shrub.



Both for Poaching.

Sweet Wines.

SOUPS, &c.	FISH.	JOINTS.	VEGETABLES.
White Potatoe	Creamed Cod	Haunch of Mutton Bristol Fashion	Brocoli
Mutton Broth	John Dory		Winter Spinach
Mullagattawny	Smelts	Roast Rump of Beef	Parsnips
Game	Brill		Jerusalem Artichokes
White	Tench	Boiled Leg of Pork	
Giblet	Carp	Mutton Ham	Red Cabbage Stewed
Ox-tail	Salmon Trout		Celery
Hare	Barbel	Boiled Round of Beef and Suet Dumplings	Endive
Milk	Scalloped Oysters		Carrots Antwerp Fashion
A la Meg Merrilies	Haddock	Boiled neck of Venison dressed as Mutton	Leeks
	Lobster		Potatoes
	Crab		Beet Root
	Prawns		Turnips
	Huitres au Citron.		Lettuce

MADE DISHES.	POULTRY.	GAME, &c.	SWEETS.
Giblet Pie	Capon	Pheasant	Italian Cream
Curry	Turkey	Black-Cock	Currant and Apple Pudding
Fillet of Beef Neapolitan Fashion	Duck	Grouse	Peaches in Brandy
Mutton Pie *à la Perigord*	Chicken	Wild Duck	Stewed Pears
Partridge Pie	Goose	Snipe	Cranberry Tart
Savoury Omelette		Broiled Partridges	Lemon Cheese Cakes
Zwiebel Fleisch		Widgeon	Tipsey Cake
		Rabbit	Apple Jelly
		Teal	Sago and Wine
		Hare	Sugared Chesnuts
		Haunch of Doe Venison	Caledonian Short-bread

MOON'S AGE.

New Moon . . 2nd day 8m. past 4 after.
First Quarter . 10th day 15m. past 1 morn.
Full Moon . . 18th day 29m. past 3 morn.
Last Quarter . 25th day 59m. past 8 morn.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets	MOON Rises and Sets.
			h. m.	*h. m.*	*h. m.*
1	T	All Saints.	7 11	4 49	5 m 24
2	W	*Michaelmas Term begins.*	7 13	4 47	sets
3	T	Prs. Sophia born.	7 15	4 45	4 a 25
4	F	William III. landed.	7 17	4 43	5 9
5	S	Gunpowder Plot.	7 18	4 42	6 4
6	S	Twenty-fourth Sunday after Trin.	7 20	4 40	7 10
7	M	Tweed Rod-fishing closes.	7 22	4 38	8 21
8	T	[Lord Mayor's Day	7 23	4 37	9 33
9	W	Duke of Cornwall born, 1841.	7 25	4 35	10 43
10	T	. . . . .	7 27	4 33	11 52
11	F	St. Martin.	7 29	4 31	morn.
12	S	*Cambridge Term div. m.*	7 30	4 30	1 1
13	S	Twenty-fifth Sunday after Trin.	7 32	4 28	2 8
14	M	. . . . .	7 33	4 27	3 15
15	T	. . . . .	7 35	4 25	4 24
16	W	Clock after Sun 15′ 4″	7 36	4 24	5 34
17	T	. . . . .	7 37	4 23	6 46
18	F	. . . . .	7 39	4 21	rises
19	S	Lord Sefton died, 1838.	7 41	4 19	4 a 44
20	S	Twenty-sixth Sunday after Trin.	7 43	4 17	5 42
21	M	Prs. Royal born, 1840.	7 45	4 15	6 52
22	T	Sir John Hill, author of Mrs. Glasse's	7 46	4 14	8 10
23	W	[Cookery, died 1775.	7 47	4 13	9 31
24	T	. . . . .	7 48	4 12	10 53
25	F	*Michaelmas Term ends.*	7 50	4 10	morn.
26	S	. . . . .	7 51	4 9	0 15
27	S	Advent Sunday.	7 52	4 8	1 38
28	M	Cardinal Wolsey died, 1530.	7 53	4 7	3 1
29	T	. . . . .	7 55	4 5	4 26
30	W	St. Andrew's Day.	7 56	4 4	5 50

To aid our city's civil dignities
Now panting pigeons pair off into pies;
Cooks beneath cauldrons stir the fire with zest,
As Goldsmith says, "to warm the Turtle's nest."

A *POT* HEGMS, &c.

Four unaffected friends, two ladies, two gentlemen, had passed a winter's evening together; the hostess rang for the tray, it was brought, with merely some cold beef, oysters, and appliances. Yet Massa Warner, the black footman, perhaps in hopes of improving himself by the conversation of his superiors, occupied about twenty minutes in arranging these articles on a side-table; till his mistress, her patience exhausted, laughed forth, "Look at him! he's acting the Proverb of 'Great cry and little wool.'" The word *wool* so applied had a ludicrous effect.

The Duke of Wellington lives but too sparingly. One simple, yet sustaining article, however, almost invariably accompanies his lonely meals—plain boiled rice.

"Doctor says," cried a mother to her delicate girl, "that you must take a *new*-laid egg with your breakfast every morning; so I've just ordered a *dozen*, all fresh to-*day*, and hope they will do you good."

Wants Stuffing.

SOUPS.	FISH.	JOINTS.	VEGETABLES.
Mock Turtle	Stewed Trout	Broiled Blade Bone of Veal	Scotch Kale
Vegetable	Cod and Oyster Sauce	Corned Shoulder of Mutton	Parsnips
Gravy	Barbel	Stewed Rump of Beef	Stewed Winter Spinach
Mutton Broth	Baked Salmon Trout	Pickled Pork	Leeks
Lorraine	Carp	Sirloin of Beef	Celery
Hessian	Brill	Veal	Endive
Winter Pea	Smelts in Jelly	House Lamb after 25th	Potatoes
Vermicelli	John Dory		Peas Pudding
Clermont	Stewed Oysters		Brocoli

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Brown Fricassee of Rabbits	Capon	Partridges *à la Perigaux*	Baked Apple Pudding
Venison Pasty	Braised Goose	Wild Duck	Creams
Veal and Ham Pie	Turkey	Mallard	Orange Pudding
Beefsteak Pudding	Duck	Woodcock	Snow Pancakes
Calf's Liver and Bacon		Grouse	Dried Cherries
Mutton Cutlets		Pheasant	Sally Lun Cake
Mince Veal		Partridge	Ruby Jelly
Yorkshire Pudding		Black-Cock	Petticoat Tails
		Hare	
		Widgeon	
		Teal	
		Roast Rabbit	
		Roast Larks	
		Snipe	

MOON'S AGE.

New Moon . . 2nd day 15m. past 4 morn.
First Quarter . 9th day 24m. past 10 after.
Full Moon . . 17th day 46m. past 6 after.
Last Quarter . 24th day 45m. past 4 after.
New Moon . . 31st day 2m. past 7 after.

M D	W D	CALENDAR.	SUN Rises.	SUN Sets.	MOON Rises and Sets.
			h. *m.*	*h.* *m.*	*h.* *m.*
1	T	[1135.	7 57	4 3	7 m 11
2	F	Henry I. died of eating Lampreys,	7 58	4 2	sets
3	S	. . . . .	7 59	4 1	4 a 49
4	☽	Second Sunday in Advent. D. of	8 0	4 0	6 0
5	M	[Cornwall created Prince of	8 0	4 0	7 13
6	T	[Wales, 1841.	8 1	3 59	8 25
7	W	. . . . .	8 2	3 58	9 37
8	T	Clock before Sun 7′ 56″	8 2	3 58	10 44
9	F	. . . . .	8 3	3 57	11 52
10	S	. . . . .	8 4	3 56	morn.
11	☽	Third Sunday in Advent. Ald.	8 4	3 56	0 59
12	M	[Birch, Literary Pastry-cook, died,	8 5	3 55	2 8
13	T	[1841.	8 5	3 55	3 17
14	W	Ember Week.	8 5	3 55	4 29
15	T	Isaak Walton died, 1757.	8 6	3 54	5 40
16	F	*Cambridge Term ends.*	8 6	3 54	6 49
17	S	*Oxford Term ends.*	8 7	3 53	rises
18	☽	Fourth Sunday in Advent.	8 7	3 53	4 a 39
19	M	. . . . .	8 7	3 53	5 55
20	T	. . . . .	8 7	3 53	7 17
21	W	St. Thomas.—*Shortest day.*	8 7	3 53	8 41
22	T	Winter com. 4h. 55m. mo.	8 7	3 53	10 4
23	F	. . . . .	8 7	3 53	11 25
24	S	. . . . .	8 7	3 53	morn.
25	☽	Christmas Day.	8 7	3 53	0 47
26	M	St. Stephen.	8 6	3 54	2 10
27	T	St. John.	8 6	3 54	3 33
28	W	Innocents.	8 6	3 54	4 54
29	T	. . . . .	8 6	3 54	6 6
30	F	. . . . .	8 5	3 55	7 10
31	S	. . . . .	8 5	3 55	8 0

Four thousand miles from *Home*, a war-worn wight
Could not this one most Christmas plaint control;
" Visions of *roast*-beef, spare my aching sight!
Ye rich plum-puddings, crowd not on my *soul!*"

A *POT* HEGMS, &c.

A broken parental heart robbed potted Lampreys of their own, as killing our first Harry. Surely a father, incessantly thinking on a *drowned* son, could hardly peril his life by eating too much *fish*.

Your over-rated charlatan, proud of his prized melancholy, looks indifferent to his food, and above the business of eating; but will take as great a quantity, and often of more varied viands, than those who fear not to grow fat by laughing. Then, if aught served offend the cynic's taste, his fury betrays that he cares as much for his creature comforts, as do those who own to love of revel though they can " Rough it."

Charitable housewives can cheaply feed the hungry from their superfluity, though " the quality of soup" differs from that of " Mercy," which " is *not strained*."

Old, perhaps, but well worthy of repetition is the aphorism—REMEMBER, WE *eat* THAT WE MAY *live:* NOT LIVE THAT WE MAY *eat!*

Hair Soup.

Curries.

SOUPS.	FISH.	JOINTS.	VEGETABLES.
Winter Pea	Corned Cod	Roast Pig's Head	Brocoli
Pork Broth	Stewed Eels	Red Round of Beef	Potatoes
Giblet	Turbot	Mutton	Parsnips
Oyster	Gurnet	Veal	Jerusalem Artichokes
Hare	Carp	Chine of Pork	Scotch Kale
Game	Soles	Roast Leg of House Lamb	Leeks
Ox Cheek	John Dories	Sirloin of Beef	Celery
Mullagattawny	Sturgeon		Endive
Soup and Bouilli	Sprats *à la* Anchovies		Beet Root
	Oysters		Winter Spinach
			Potatoe *Soufflé*

MADE DISHES.	POULTRY.	GAME.	SWEETS.
Hashed Wild Duck	Boiled Turkey and Celery Sauce	Pheasant	Apple Fritters
Jugged Hare	Capon	Woodcock	Frangipane
White Fricassee of Rabbits	Innocent Goose	Snipe	Vermicelli Pudding
Lamb's Fry	Duck	Wild Duck	Plum Porridge
Salmi of Pheasants	Pigeons	Teal	Mince Pies
Calf's Head Pie		Widgeon	Plum Pudding
Omelette *Soufflé*		Wild Rabbit	Meg Dod's Wassail Bowl
Curry		Hare	Italian Cakes
Turkey Giblets		Partridge	Edinburgh Diet Cake
			Cocoa Nut Cream

THE

EPICURE'S ALMANAC.

PART THE SECOND.

Random Remarks.

As my motto avows that I have a greater zest for cheerful feeding than for serious writing, I shall, in *this* Course of the humble little Entertainment which I can place before my ever-indulgent patrons, study variety rather than method. A scrap-dinner is not inevitably a bad one; and should an entire animal, however small, be served, as a make-out, I hope he will not look as if lugged in.

Thus having apologised to the Organ of Order, I shall proceed with my versatile carve-work of what used to be called "a Chow-Chow set" of dishes; which word reminds me of the British tar, in a French prison, who fancied that he founded a pun on an intelligible pronunciation of his captor's "lingo," by singing, while he chopped up red cabbage to boil down with his allowance of lean meat,

"Chip *chow, cherry-chow!*"

If my Hodge-podgery should tempt some Critic to assert that my brains are going to *pot*, I must take comfort in the fate of our popular sporting writers, whose wits are decidedly gone to the *dogs*, and hosts of admirers after them.

There has long existed, I believe, in three or four Tongues, a rather clever but misapplied Brace of lines, to this effect:—

> "Tu, qui que tu sois, vois ici ton maître!
> Il l'est, il le fut, ou il le doit être."

Which some render thus:—

> "Whoe'er thou art, thy Master see!
> He is, he was, or he will be."

More thorough-paced bigots translate it:—

> "Here, whosoe'er thou art, thy Master know!
> He was, or is, or *should*, and *must* be so."

A Couplet of this order is usually Carved on the pedestal of a figure representing a very much Under-dressed boy, with implements of Butchery at his side; Wings, which might be easily disjointed from the back of the biped; and, sometimes a Garnish of Vegetables about the Head. In one hand he holds a torch, or else a Spirit-lamp; with the other he suspends above this a half-Melted Butter-fly, which, were there any reality in such shows, were sure, on the side next the Fire, to be soon over-done. But,

> "All the nonsense of the stone ideal,"

as the Surfeited-on-hot-cockles justly says, is forgotten in the presence of animal, substantial truth. Com-

paratively few persons know the evolutions of this Roasting Jack; hundreds would never have dreamt of such a thing, had they not read, heard of, and seen, its (or his) influence on others. Few are sufficiently stupid ever to permit his robbing them of a dinner.

Physically, I suppose, we must all have Hearts; but some men are rarely reminded of this fact, even by "a slight pulsation on the left side:" yet try your lover or your stoic by a delay of his meals, and he *must* grumble.

Oh, for a preparation of the Human Stomach! such as that on which the Oxford Professor of Anatomy lectured, before the Venable Lord Mayor, Aldermen, their dames, daughters, and the "Recording Angel,"—Chaplain Dillon! Shall the erudite surgeon be accused of a satiric design, for benevolently demonstrating how many quarts of Turtle might be swallowed, without causing instant death to civic dignitaries? No! Pleasing was the re-assurance that an Englishman may bear *much* for the good of the Constitution!

Oh, for a model, in enduring material, of that interesting receptacle! There would I inscribe the lately-cited distich; there it were universally appropriate; yet I should venture to substitute the word "Monarch" for "Master;" though our "noble coz, King" *Stom'*, be imperious, capricious, and dotes on being flattered, no matter at what expense. These venial eccentricities may contrast it with all other Sovereigns now alive; but, if history wrong not the dead, there *were* amongst the Crowned some "of unbounded stomach," and even "maw detestable."

Those who give directions for making wholesome

food additionally palatable are not to be censured for the faults or pains of such eaters as, by voluntary excess, convert blessings into evils. Few dainties might prove deceitful were they moderately partaken. A man must know, before he goes to a great dinner, whether or not he is addicted to over-indulge the appetite given him by Nature, and what effects he has felt from former tampering pamperings. It *must* be wise to consider diligently what is before him ; but, in modern Europe, to *betray*, by his looks, that noble occupation for a responsible mind, might cause him to be suspected of egotistic fastidiousness ; for what is before *him* being before so many other human beings, may be trusted with impunity, (save in extreme, unexpected, unintentional Salt-hill cases), unless, I say, the diner-out, with open eyes, will take too much of too many contrasted dishes. Men rarely allow this to become a habit ; because it is a sin of which we are all sure *soon* to repent. As a *frequent* practice it may shorten life, without our thinking what we do ; but, with due deference to the Sagest of men and kings, his bidding his own son, "*put a knife to his throat*," rather than yield to the temptations that might beset him, "when he sat to eat with a ruler," seems to me *un peu trop fort ;* although, of course, it only meant that the princely guest ought, invisibly, if possible, to enforce his own forbearance by an admonitory *threatening* gesture, *emblematical* of gluttony's fatal results ; just to remind himself that his royal father magnanimously professed to prefer "a dry morsel," and "a dinner of herbs," to the "riotous eating of flesh," "wine-bibbing," "raging strong drink," and "oil."

I have certainly seen "Gentlemen" and "Ladies," too, put knives to their throats, *inside*, liking the perhaps salutary oxide of steel better than the legitimate use of a four-pronged fork. I object to this from no *etiquettish* squeamishness, but in humanity, and self-pitying fear; for I always expect that they will incur some sanguinary, mouth-widening accident, inimical to the gustatory enjoyment of themselves and others.

I could name more than one "Select Seminary," or "Finishing Establishment, for a limited number of Young Ladies," in the most aristocratic environs of London, whither "every pupil is expected to bring her silver fork;" yet with this she has to eat her "Impediment," vulgarly, "Stick-jaw Pudding," *before* she sees her small portion of not too dainty meat!

Five and twenty tight-laced Girls, in the midst of their teens, must *dress* daily so to be robbed of hearty appetite, by Governess' economy; and Parents pay hundreds per annum to have their daughters *thus* initiated into the *proprieties* of "good men's boards." So much for vanity and misery!

A learned friend of mine banteringly called my ill opinion of *boiled* mackerel "Heresy." A heretic may be no bad judge of how fish are best cooked, (*vide* Byron's Beppo.) Let all eat to please themselves. I once knew a wealthy matron who *hung* these phosphorescent dainties, gamewise, for some days, even in genial Spring, to "give them a flavour." To her a preference for insipid freshness was heterodox. In matters of taste may every one follow his nose! but enjoy only with the *congenial* feeders such *high* treats as might offend the

olfactories of those who participate not in the flavour-seeker's predilection.

It would now be difficult to ascertain whether some of the celebrated names allied with umquhile culinary glories were those of real personages, or merely assumed by such. When we read of "Hare dressed Wiggy's way," we suspect the latter to have been the case; even when said Wiggy drest "Eels," we may back our suspicion of waggery by a remembrance of the snake-like ringlets which adorned perukes upon "the Pantiles" in de Grammont's day; but Wiggy prepared *Soles*, without puns, for table, too. So there might have been a man thus called; for we cannot associate soles with wigs, unless the fact of the fish, if not prime, being sometimes called *Wooley*, can constitute an analogy.

W*h*iggy was an adjective, formerly used to express an eatable's being in a state of acid fermentation; hence a cake, made with yeast, was termed "a Whig," and thence sprung the political designation. But all this brings us not a hair the nigher to a reply for the important question "*Who* was *Wiggy?*"

The late Doctor Kitchener enumerates no less than two hundred and fifty various works on Cookery, all of which he had, doubtless, consulted in the formation of that mass of eccentricity, which he denominated "The Cook's Oracle." This list does not include the learned labours of Monsieur Ude; who, judging from the statement made in his title-page, of his having been cook to the unfortunate Louis XVI., must, between the death of that Monarch, and the publishing of Ude's last edition, have derived experience from nearly fifty years' practice.

The portrait of this venerable *Chef* must have been taken some years since. Oh, that the painter had depicted him in the *habit de cuisine* of a *veritable Cordon bleu!* much more characteristic of his genius than the fur-trimmed coat and bedizening rings, which would soon have become abominations, if worn while he laboured in his art.

But we will now speak of his work.

Monsieur Ude introduces his readers to some remarkable hybrid dishes, "Roast beef of lamb," for one. Why not "Mutton pies of veal?" and "Pork chops of broiled fowl?"

I should wonder at these un-English blunders the more could I credit the hints of some, who pretend to be in the secret, that "Monsieur Ude's book" was *written* by a noble ex-master of his, coincidentally known, in the world of Fashion, by the name of "Cod's Head and Shoulders."

Monsieur Ude, in a style that savours not of his nation's vaunted gallantry, is ignorantly unjust to the women-cooks of England. May we never eat worse dinners than some that all of us must have eaten, cooked by females, who, like the hero in one of Mrs. Radcliffe's romances, had "never been in Paris."

Beau Brummel once called "the two most distressing *bores* in life a hack char'ot, and a she-cook." Substituting for the *She* an epithet very *Bewitch*ing, doubtless, from his elegant lips, to the "ears polite" of his admirers, though "horribly vulgar," if used by "the lower orders of people." Yet it is possible that "poor George," ere he died, would gladly have exchanged such

specimens of a French *chef's* art, as he could *afford*, for a more substantial meal, offered him by London hospitality, and superintended by the wife of "that coarse *dog*," an *un*travelled English man.

Query. If it put money in the purse of the Exclusive, would he not dine at two o'clock, with some "miscreant" of the *City*, off fried tripe and onions? It were easy to *deny* the truth afterwards; or to vow it was done for "a spree." If prejudices were not sure to impair both appetite and digestion, I would scorn to mention them; but though that prettily named pet of even the ladies, "Dyspepsia," be inseparable from superior genius, I presume to think that health and common sense are better bargains.

To return to Monsieur Ude's work. Whether or no Lord —— had a finger in the pie, I must allow that the book contains some information which might prove of more value and utility, had it the merit of being generally intelligible; but difficult as the style is to comprehend, it is clear as crystal, compared with that of Monsieur Beauvilliers, the celebrated Parisian Restaurateur.

His "French Cookery" must have been "done into *English*" by some wag, who wrote, as many a metaphysician appears to have done, with the design of never being comprehended. If such was the Translator's aim, he has enviably succeeded. I could adduce a thousand instances, in support of my assertion, would it not be waste of time. I will pass slightly over his orders for "drawing mackerel by the *ears*," and content myself with quoting the following convincing fact.

At the head of a farrago, supposed to give directions for boiled beef, he gravely places this title :

"Round of Beef,—Rosbif,—Rond-bif,—ou Corne-bif."

If ever corned beef was roasted, I will wish that no human beings (except Monsieur Beauvilliers and his *traducteur*) may have essayed its mastication.

En passant, in some parts of Cheshire, "delicate young heifer beef" is boiled *without* corning, and its flavourless toughness renders it a *pièce de resistance*, a standing dish, that lasts as long as economy could desire.

Before I take my leave of the great Restaurateur of

"Paris, the Metropolis of France,"

I must entreat my British readers to give their attention to the following delicious specimen of art—the mighty magician Beauvilliers thus transmogrifies tempting pullets into loathsome lizards :—

"Poulets en Lezard."

"Prepare two fine fowls; cut off the legs and pinions, keeping the skin entire, even that of the throat; open them by the back-bone entirely, spread them upon a clean cloth, *farce* them with a *farce cuite de volaille;* strip them, giving them the form of a lizard; make the stuffed neck the tail, the thighs the hind legs, and the ends of the wings the fore legs, the breast the back, and for the head a truffle cut into the shape, or a turnip, which must be introduced into the body; soften some of the *farce cuite* with a little velouté, spread it thinly over the back of the lizard, decorate it

with different coloured omelets, white, green, red, and yellow; imitate the rich colours of the animal; cover an oval stew-pan with barbs of lard, put in the lizards, taking care to preserve their form; poële them as fowls *à l'entrée de broche;* cover with strong paper and a cover; let them boil, and then simmer with very little fire over, as it would alter the colour; when done drain them, and serve them upon a *ravigote*, or *Hollandaise verte.*"

The notion of Lizard-eating reminds me, that I had been speaking, lately, with a friend, of whom I have often made mention, respecting the strange and varied edibles scrupulously swallowed, or conscientiously es*chewed*, by different nations, or communities. The result of this chat was the following:—

"DEAR BENSON,

"I send you a Trifle, which you will, I hope, serve up with your own dishes. Let me sincerely deprecate all accusation of irreverence on serious subjects, or of a design to ridicule the habits of *individuals*, trained in a manner contrasting our own; but, as the regulations to which I refer were long since totally annulled for *us*, they become mere historical curiosities, on which we may comment, without offending any *liberal* mind; though my versified Extracts were condemned as 'profane,' by a high literary character; but, as he might have written of himself (like the Italian pantomimist in George Gordon's riots), 'No religion at all,' and was, besides, an habitual blasphemer, you will not wonder at his being too *cowardly* to draw near even the bones of soulless animals, which lay in a receptacle,

as he said, 'by the multitude *called* sacred.' I charge *you*, however, by your love of Christmas festivities, to print my—

JEU D'ESPRIT.

Whether t'envy or pity, I don't know, do you,
The meals of an ancient and law-keeping Jew?
Though Moses allow'd him a rare choice of meat,
Yet some tempting dainties he wasn't let eat.
A rabbit, because, although "chewing the cud,"
Of thyme, double parsley, or violet bud,
He'd have found it a rather tough task, had he tried,
"The hoof," (say of horse) with his teeth to "divide,"
"The Peoples," with no fricassees might supply,
Unsmother'd in onions they let him trot by;
And though neat as a lady's fur tippet his mien,
We're forced to believe the beast could'nt be "*clean.*"

There might be some solace, for hare or for ham,
In "a sodder'd heave shoulder," or "wave breast of ram,"
On which, "for a priest, it was holy" to dine,
That "a Nazarite" might, after that, "drink his wine."
Yet many a fair-longing Levite might droop,
Denied the enjoyment of Camel's hump soup.

Now "the *beasts* of the *waters*, or river or sea,"
Unhallow'd, untouch'd, 'bominations must be,
Unless "finn'd or scaled," that's a tolerant view,
As, without fins *or* scales, there are fishes but few;
And, as to amphibious brutes, a believer
Might not like Hippopotamus, Otter, or Beaver.
One might be resign'd to the absence of gammon,
In presence of white bait, smelts, turbot, or salmon;
Nay, oysters and prawns one might e'en do without,
Left soles, North-sea cod, fresh red mullet, and trout.

Of fowls that were fair, and yet birds that were foul,
What a relish was lost in a plump "little owl!"
A nice "cuckoo" pie, or a brace of boil'd daw,
Or a "pelican," roast, with his Eels in his maw!
'Twas hard to be baulk'd, if a man set his mind
On a barbicued "ossifrage, after his kind,"
Or lose the "bat" patty, that tickled his taste,
With the sooty-wired wings sticking up through the paste.

But the Tribes were forbidden, which robb'd them yet more,
To eat "any *fowl* that could *go on all four;*"
The man was defiled, by their rational laws,
Who munch'd a plumed biped that "went on its *paws;*"
And e'en to this day the injunction endures—
"What goes on its own stomach—goes not *in* yours!
The sole "*flying creepers*" they had, as a treat,
Must "have legs grow *above,*" mind, not *under* "their feet;"
And, appetite still with strict rules to enslave,
These beetles must "*leap,*" and these locusts must *shave!*
The Nazarites kindly all razors would spare
To secure locust's "*baldness,*" thin "grasshopper's" hair.
On such they might feast; and the fact hath been proven,
That "crickets" will walk, of themselves, to the oven.
Oh, envious of Israel well might it make us,
To see "chirping pints" of 'em hot from the "bake-us."

Alas, the per contra to all that is nice!
They *might* eat cockchafers, but must not eat *mice;*
In "chamelion" *à l'arlequin* ne'er flap the soul,
Nor, even at Genoa, swallow "the mole;"
Nor fatten a "weazel," good cooking to merit,
Nor carve for their guests tit bit slices of "ferret."
Nor stew garden slugs, if their lungs were not well,
Nor touch of a "tortoise," so much as the shell.
Who sipp'd lizard-broth would severely be chidden,
Nay, toad-pudding itself was expressly forbidden.

And should any creature, not troubling the knife,
By accident, sickness, or age, lose his life,
No Hebrew must share it; a heart-saddening job,
To resist the seductions of "staggering Bob,"
A wagon-squat wether, or little or big,
An *iron grey* gander, or measley pig!

More tyranny yet; should the cleanest of all,
Stone dead in their well, on their cabbages fall,
They must *not* give those greens or to wife or to daughter,
And, worse sentence still, they must *not* drink that water.

For hear what a penance the Rabbis propose!
Each man who transgresses shall "*wash his own clothes*,"
They don't say his *person*, that would be *too* bad;
But fancy some dandy Mosaic of a lad,
For his senseless presumption, in mauling dead lions,
Forced to get up his collars, with starch and hot irons.
That's a vile Cockney rhyme; but don't give *me* your witty "cuss!"
See Numbers, "the meekest of men," and Leviticus.

Your's ever,

Walter Ellis."

I take my correspondent at his word; leaving him the credit of his lines, with such readers as may relish them, and proving myself irresponsible for aught concerning them, save their admission here, should they be

"*Caviare* to the General."

Seldom does aught connected with the Victualling Office prove so; though I once heard a dowager protest that she had "never felt the *sentiment* of *hunger*."

If this were true, she had never had a chance for suffering that *un*-sentimental woe. An Universal Interest impresses even the Idioms of a Language. Our Tongue certainly owes more pithy phrases to our Teeth than to our tenderer parts; to the kitchen than to any of our higher spheres of living.

Are not "Ripe," "Mellow," "Racy," terms applied to the beauties of the Fine Arts? Are not the butts of society said to be "Roasted?" its fair favorites "Toasted?" Will not many a Hoaxed or Quizzed one, when detecting the purpose of his persecutors, confess himself "done brown?" Do not the Passionate threaten to "boil over?" Prudes are accused of "mincing matters;" carneying legacy-hunters, of "knowing on which side their bread is buttered;" the petulant man is called "peppery;" the grudge-hoarder, "too apt to let things stick in his gizzard." Some profess a "thirst" for learning; others say they have no "appetite" for excitement. One reader "skims" a book, another "devours" it. *This* pleasure seeker "feasts his eyes" on a picture, while *that* dips his whiskers in "the cream of a joke."

Cobbett, or rather the Smiths, R. A., (better write it at full, for fear of wrath from Academicians or Artillery Officers—Rejected Addresses),—Cobbett there, I say, complains of the *mob's* being inconsistently called at once "the scum and the dregs of society." A frugal John Bull reminds the spendthrift who is running through the principal of a fine fortune, that "you can't have your cake and eat it too."

If thus warned, the *dissipateur* examines his pecuniary affairs, and finds himself already involved in debt,

ten to one but he owns to his friend that he is "in a bit of a stew."

I heard an Exquisite, oddly enough, excuse himself from joining a Sleigh party on the snow, by exclaiming, "No, by Jove! I've other fish to fry."

A poetess, of most *un*-Cooky name, even in what she admitted to be "br'iling weather," added, that "all the fat was in the fire between her and Messrs. ——."

A gossip will call on a patient hearer, felicitating herself on being "up in bottle for telling the full history of those shocking Z——s, as she knows the whole boiling of them."

People who are

"So obliging that they are ne'er obliged,"

whose false pride makes gratitude a pain to them, will, on receiving any present or attention, sneer (behind backs), "Ah, this is only sending a sprat to catch a salmon!"

A cordial guest, repulsed by a frigid hostess, may complain, "She had written that she would be delighted to see me, but the proof of the pudding is in the eating; when I ran in, with a face shining like a copper saucepan, there she sat, stiff as a kitchen poker!"

One lover of some notoriety, jilted on the point of marriage, sighed, "Yes, many a slip 'twixt the cup and the lip. She dropped me like a hot potato, and laid all my hopes flat as a flounder."

I trust he was shortly resigned to the lady's taking her own way, and that he philosophically felt, "As you brew, so you may bake for me."

I risk cutting up by a bubble and squeak against

"too *many* cooks" (of these phrases), as likely to "spoil the broth" of pure English; and, by adding, that I have heard such expressions quite as frequently from highly bred as from lowly trained illustrators of facts, I shall perhaps only get "out of the frying-pan into the fire."

THE

EPICURE'S ALMANAC.

PART THE THIRD.

Recipes.

Almond Soup.

Blanch a pound of sweet almonds, and half a dozen bitter ones, bruise these in a mortar with a little orange flower water. Reduce to powder twelve macaroons, beat up six eggs in four pints of new milk, add powdered sugar till it is sufficiently sweet. Put all these ingredients into a saucepan over a very slow fire, stirring it constantly, but do not suffer it to boil. It should be served immediately, as it loses its delicacy by being warmed up a second time.

Stewed Trout.

Having chopped up four shalots, a bunch of parsley, and a scraped carrot, warm them in a stew-pan with a little butter, then pour in two cups of water, a tablespoonful of mixed sweet basil and thyme leaves, a couple of cloves, a bay leaf, two spoonsful of salt, and half

a salt-spoonful of Cayenne pepper, let all this simmer for an hour; meanwhile let the trout be well washed, cleaned and tied together with broad tapes to prevent breaking. Strain off the sauce, put both that and the fish into a stew pan, and pour in three glasses of Port wine. About forty or five-and-forty minutes, over a slow fire, will dress the trout. Take off the tapes carefully, so as not to break the skin, serve in a deep dish with the accompaniment of a fresh lemon.

Broiled Fowl.

A fowl, split, flattened, and laid upon the gridiron, is usually a very dry and unsavoury affair. A much better plan is to strew it over with pepper and salt and put it into a stew-pan for twenty minutes, with butter enough to prevent its burning, piling hot coals on the cover of the stew-pan at the same time. Just before serving, lay it for five minutes upon a well-heated gridiron, and when dishing, pour over it melted butter, to which a table-spoonful of strong mushroom catchup has been added, or, if in season, a dozen fresh button mushrooms previously pared and trimmed.

Savoury Jelly.

This preparation, so essential an addition to meat pies, and as an accompaniment to cold game, *Beauf Royale*, and various other good things, is thus prepared:—

Put four slices of undressed ham, a knuckle of veal with the bones crushed, and the meat scored, an old fowl, unfit for boiling or roasting on account of its certain toughness, a couple of pound of gravy beef, a bunch of mixed sweet herbs, a couple of onions, three

carrots, a table-spoonful of mixed powdered cinnamon and mace, and a small clove of garlick, into a large sauce-pan; fill it with water, and boil very slowly till one third of the quantity is exhausted, then add a very little salt, tasting it as you proceed, to avoid the use of too much, let all stew slowly for three hours, skimming occasionally. Pour it through a coarse sieve, and let it cool. Whisk up three eggs, and to these add a table-spoonful of tarragon vinegar, (for which see the Epicure's Almanac, 1841), and another of Chili vinegar. Let all warm together over a slow fire, placing hot coals on the lid of the stew-pan. When you perceive that the material has become transparent, pass it through a coarse towel, that has been dipped in cold water and wrung out. Put it again into the stew-pan, covered as before directed; let it simmer for a quarter of an hour, then strain through a jelly bag, and keep it in a cool place for use.

French Beans a la Francaise.

Boil beans enough for a dish in water, with a good handful of salt thrown into it; when tender, drain them quite dry, and then put them in a stew-pan with a quarter of a pound of fresh butter beneath them, keep the pan constantly in motion, but do not touch the beans with fork or spoon, or you will break them; strew a very moderate allowance of pepper and salt into the pan, and be careful to send the dish to table quite hot.

Orange Syrup.

This syrup is so easily made, and can be used so constantly to advantage, that no housekeeper should be

without it. Select ripe and thin-skinned fruit, squeeze the juice through a sieve, to every pint add a pound and a half of powdered sugar, boil it slowly, and skim as long as any scum rises, you may then take it off, let it grow cold, and bottle it off. Be sure to secure the corks well.

Two table-spoonsful of this syrup, mixed in melted butter, make an admirable sauce for plum or batter pudding; it imparts a fine flavour to custards, and a tea-spoonful introduced into a glass of punch, adds much to its deliciousness.

A Rich Plum Cake.

Dissolve a pound of fresh butter, and mix, by slow degrees, a pound of finely grated sugar, a quarter of an ounce of cinnamon, and the same quantity of all-spice in powder; stir all these together over a very gentle fire, for ten or twelve minutes; beat up the yolks of ten eggs, and mix them gradually with the other ingredients, then add the whites well whisked up. Have ready a pound of mixed candied citron, orange and lemon peels, cut small, and two ounces of sweet almonds blanched and chopped; stir all well together, and then strew in, by slow degrees, a pound and a half of finely sifted flour, work this well with two wooden spoons, so as to have the materials equally divided, throw in a tumbler of brandy by a table-spoonful at a time. Bake for three hours in a circular tin shape, and be sure to put at least half a dozen sheets of whited-brown paper at the bottom; let the upper sheet be well rubbed with butter. You may ice the cake if you wish; if so, follow the directions given in the Epicure's Almanac for 1841.

Blanquette de Veau.

Although this dish can be made from cold fillet or loin of veal, the best meat for the purpose is that cut from a cold shoulder; pare off the brown skin and flatten the slices with a roller, put the parings into broth or stock, and thicken with butter, flour, and the yolks of eggs; when you have a sauce about the consistency of cream, season it with mace, salt, and Cayenne pepper; pour lemon juice over the slices, and warm them up for five minutes; toast lean slices of dressed ham, roll them up tightly, and place them round the dish as garnish.

Stewed Pigeons.

Cover the bottom of a stew pan with equal portions of dressed ham and fresh lard, then put in a small carrot sliced, three shalots chopped up, a bunch of parsley, and a spoonful of dried sweet basil and thyme; on these place four young pigeons, cover their breasts with the fat of dressed ham; when the sauce is nearly boiling, put the pan upon hot coals, throw in a gill of Port wine and a tea-spoonful of Chili vinegar, cover the top with coals, and let all simmer gently for three quarters of an hour; then drain the birds from the sauce, strain it, and pour it quite hot over the pigeons before sending to table.

Tapioca Pudding.

Cover half a pound of tapioca with cold water, when it boils strain off the water, then boil it again slowly in a quart of new milk, and set it by to cool. Beat up the yolks of eight, and the whites of four eggs, with a glass of brandy, sweeten with powdered sugar to

your taste, and add a tea-spoonful of grated nutmeg. Rub up two ounces of butter in the tapioca, then mix it with the eggs, &c.; pour all together into a basin or dish, as it is equally applicable for boiling or baking.

The Queen's favourite Soup.

The Royal bill of fare constantly includes this excellent *potage*, the recipe for which I obtained by special favour. I subjoin the necessary proportions for a party of a dozen persons.

Skin and entirely clean out the insides of three fat fowls, or chickens, according to the season; let them be well washed in warm water; put them into a stew-pan for an hour, covered with strong veal broth, and add a good-sized bunch of parsley. Take out the fowls, and soak the crumb of two French rolls in the liquor; cut the meat off; take away the skin, and pound the flesh in a mortar, adding the soaked crumb, and the yolks of four hard-boiled eggs. Force this through a coarse sieve, and put it into a quart of cream that has been previously boiled; re-warm for table.

Observation.—If you desire to have a small tureen of this royal preparation upon an economical plan, par-boil a couple of fowls; use the wings and breasts for a fricassee, and make your soup of the legs, necks, and backs, taking care that your *consommé* of veal is sufficiently strong to make amends for the absence of fowl, and following the previous directions in all other respects.

Creamed Cod Fish.

You may vary the usual method of sending cod fish to table, by following these directions:—

Dissolve, in a pint of cream, a pound of fresh butter; stir in a table-spoonful of flour, a spoonful of salt, and half that quantity of powdered mace; let all this thicken without boiling; and when the fish is dressed, take away the skin, and pour the white sauce over it.

These directions are not applicable to cod's head, because, in the attempt to remove the skin, you would abstract all the mucilaginous portions, so justly esteemed by the true Epicure. The skull may, therefore, appear upon the board, decorated with "the horse radish wig," so unmercifully ridiculed by the late Theodore Hook.

Broiled Sheeps' Kidneys.

As a breakfast relish, or for the lunch tray, sheeps' kidneys may be rendered very acceptable, if properly cooked; they are seldom seen at well-regulated *dinner* tables.

Cut each kidney in half, and remove the outward skin; run a small skewer through the flat part, so as to keep them open; dip in melted butter, and strew equal portions of salt and Cayenne pepper over them; broil upon a bright fire, placing the round side first upon the gridiron to retain the gravy. You may either serve with parsley and butter, lemon juice and Chili vinegar, or Reading sauce.

Marischino.

An admirable imitation of this favourite liqueur can be made by attending to the following directions:—

Take out the stones from two pound of Morella cher-

ries; break them; blanch and bruise the kernels, and mash them up with the fruit; to this put a pound of raspberries, a dozen bitter almonds, and a dozen peach kernels also blanched. Infuse in seven pints of French brandy, and one of water, for a fortnight. You may either put the jar in hot water for twenty days, or, if you desire the liqueur to be as powerful as the celebrated "*Marischino de Zara*," distil, and content yourself with four pints of spirit.

Observation.—As ripe Morella cherries and raspberries are not fruits of the same season in the English garden, you may use the jam of the latter, or the brandied fruit of the former, according to your convenience.

Veal Collops.

Slices cut from the upper part of the leg will make an excellent dish of collops. Grate stale bread into powder; season it with salt and Cayenne pepper very moderately; rub the slices over with yolk of egg, and cover them with the bread crumbs. Dissolve a couple of ounces of butter in a stew-pan, and warm the veal till both sides are of a rich brown colour, then set it by. Put a cupful of water into a small saucepan, and dissolve in this a piece of butter the size of a walnut, that has been rubbed in two table-spoonsful of flour; add half-a-dozen sprigs of parsley, a couple of pinches of mixed sweet herbs, a table-spoonful of mushroom powder, or catchup (prepared as directed in the Epicure's Almanac for 1841), three cloves, and two burnt onions. Let all these be well stirred together over a slow fire for half an hour; then strain through a coarse sieve, and warm up the collops in the sauce; do this

rapidly, or you will render the meat hard. Serve with a fresh lemon, or a Seville orange.

Dried Cherries.

Take out the stones from a pound of red cherries; reduce half-a-pound of sugar to a fine powder; place a layer of fruit on the bottom of an earthen vessel, cover with a layer of sugar, and so on till you have used up both. Let this stand for three days, then put it into a stew-pan; boil up half-a-dozen times over a slow fire; drain the cherries from the syrup, and spread them thinly on hair sieves; dry them in a quick oven, turning them every six hours, till quite free from moisture.

The syrup can be used to sweeten any fruit pie or pudding making at the time.

Maintenon Cutlets.

Cut away the skin and the greatest portion of fat from tender mutton chops, and remove the end bones. Let a table-spoonful of mixed sweet herbs, a few sprigs of parsley, four shalots, two good sized fresh mushrooms, if attainable, be well chopped, and warmed up in the frying-pan with a little butter; when the herbs, &c., are quite hot, put the chops upon them, and be sure to dress both sides equally; when quite brown take them out, and let them cool. Brush good stout writing paper over with Florence oil. Have enough finely grated bread crumbs, and an equal portion of dressed ham, also grated, ready; cover the chops with this, having previously dipped them in yolk of egg, well beaten up; envelope in the oiled paper, and broil for four or

five minutes over a slow fire, taking great care that the paper does not ignite, or get covered with smoke or soot.

Potatoes a la Maitre d'Hotel.

After dressing the potatoes (as directed in the Epicure's Almanac for 1841), peel and slice them; then cut the slices into small round bits, somewhat larger than a shilling. Season parsley and butter with a very little powdered mace, pepper, and salt; warm up the vegetable in this; serve in a deep dish, and squeeze a little lemon juice over the potatoes just before you send to table.

Raised Apple Pie.

Apple pie is doubtless a very nice thing in any shape, but sometimes it is desirable to please the eye as well as the palate; so, instead of the usual method of sending to table in a flat pie dish, you may make a pretty variety by following this plan:—

Select a good-sized pudding or jelly shape; let the inside be well buttered; then line the top and sides with paste about the third of an inch in thickness. Pare, core, and scald as many apples as will fill the mould; beat them up in a little rose-water over a gentle fire till reduced to a pulp; add two tablespoonsful of quince marmalade; sweeten with powdered sugar to your taste. Fill the mould with this, and cover the bottom with paste. Set it in the oven, with the top downwards, and a tile well buttered to keep the bottom paste flat; in half an hour take it out of the shape, and put it again in the oven, till the crust is quite brown; glaze with egg as before

directed, and ornament the top with various coloured dry sweetmeats.

This dish is called by French cooks "Apple Custard:" why, they, and Saint Denis, before he lost his head, only know.

Beef Gravy.

This preparation, so constantly in requisition as an essential foundation for many dishes, is thus made:—

Cut four pounds of coarse beef into pieces; scrape and slice a carrot; chop up an onion, and a head of celery; put these into a stew pan, with a thick slice of dressed ham, and a couple of cloves; pour in a pint of water; cover down closely, and let all stew till the water is nearly exhausted, but be careful that neither meat nor vegetables burn or stick to the pan. When the beef has become brown, pour in three quarts of boiling water; skim constantly, and keep the pan half-way upon the hob, or its contents will boil too fast. When the liquor is reduced to a couple of quarts, strain it through a fine sieve, and set it by to grow cold, that it may be thoroughly skimmed. In winter, gravy thus made will last many days, provided your demand upon it is not very great.

Veal Broth

Is another preparation in frequent demand, and is made from the knuckle in the same way as the foregoing, substituting a couple of turnips for the carrot, adding a table-spoonful of rice, and taking great care to preserve its purity of colour. Cooks, who are fond

of fine names, call this "White Cullis;" the French, "*Blond de veau.*"

Craw-Fish.

The small-sized fish are frequently used as an ornamental garnish to more substantial fare; but there are many *gourmets* who profess a great admiration for these petite "pretty pickings." That such should not be disappointed, prepare the fish as follows:—Put them into a saucepan of boiling water, and shake it well over the fire for five minutes; take them out, and drain them well. Chop up four silver onions, and half-a-dozen sprigs of parsley; put these with a teaspoonful of the dried leaves of sweet basil, a couple of cloves, a spoonful of salt, and half that quantity of mixed mace and Cayenne pepper, a gill of Sherry, and a quarter of a pound of fresh butter, into a saucepan; lay the shell-fish at the top; keep tossing the saucepan till the contents are at boiling heat; then set it by to cool, pouring it into a pan or basin. An hour afterwards rewarm both fish and sauce; take out the former; wipe them quite dry; and when cold, they are applicable either as a garnish, or to form a side dish, by being placed in a pyramidic form, and surrounded by double parsley.

Golden Plover.

Some cooks dress this bird *à la* Woodcock, without drawing; but a great improvement to the usual mode is to take out the interior, cut it up small, and add a table-spoonful of finely grated bread, a pinch or two of powdered sweet herbs, a very few grains of salt and Cayenne pepper, all well mixed with the white of an

egg. Stuff the bird with these ingredients, properly secured from falling out, then let it be enveloped in thin slices of fat bacon, and roast for a quarter of an hour.

Liver Sauce for Cod Fish.

Many persons do not eat the liver of cod when sent to table boiled with the fish; but I am of opinion they would relish its flavour if prepared as follows:—Boil the liver in a separate saucepan; when quite done, drain it, and pound it in a mortar with a small quantity of flour, moistening it with a little of the water in which the fish is boiling. Dissolve an ounce of butter, put into this two table-spoonfuls of chopped parsley, half a salt-spoon of Cayenne pepper and the juice of a lemon; warm the liver in this, and strain the sauce through a coarse sieve.

Gooseberry Champagne.

One of the best, if not *the* best home-made wine can be easily manufactured by following the plain directions herewith given.

Crush a bushel and a half of green gooseberries, put them into a tub with twelve gallons of river water to soak for three days; then draw off the liquor, press the fruit; when you have extracted as much moisture as it will yield, put a gallon and a half more water to the hulls; stir it well and press the fruit again; add the result to the first portion; dissolve forty-two pounds of loaf sugar in the liquor, fill a cask with it, leaving the bung out as long as fermentation goes on, then fasten it down. Bottle in the following Spring, cover the corks with wire, and green wax to distinguish the wine.

Lemon Cheesecakes.

Boil the peel of a couple of lemons till it becomes quite soft, then beat it into a paste in a mortar. Melt a quarter of a pound of butter, and stir into it a quarter of a pound of powdered sugar; when well mixed add the lemon paste; beat up the yolks of half a dozen eggs, add these and the juice of the lemons to the other ingredients; line a sufficient number of pattipans with puff paste, fill these with the above, and bake in a quick oven for five and twenty minutes.

Calf's Head Pie.

Boil a calf's head till the meat be tender, take the flesh off the bones as whole as possible; take out the eyes, and slice the tongue; line a large pie-dish with paste, put in the meat, the tongue on the top, and the eyes, cut in half, at the sides; sprinkle a very little pepper and salt over the meat, pour in half a pint of the liquor in which the head was boiled, cover with a thick crust, and bake for an hour in a quick oven. Meantime put the bones of the head into two quarts of the liquor, with a tea-spoonful of powdered mace, half a salt-spoonful of Cayenne pepper, and an onion chopped small; let this boil till reduced to a pint. Beat up the brains with some sage leaves chopped fine, half a nutmeg grated and an egg; fry these in little cakes till they are of a light brown, and keep them warm in the oven. Strain off the gravy, and add two table-spoonfuls of mushroom catchup, two glasses of Port wine, a bit of butter rolled in flour. Have ready also half a dozen hard-boiled eggs. When the pie has been baked the

proper time, take off the top crust, add the hard yolks, the brain cakes, and pour the sauce into the dish quite hot, fasten the top crust with egg (as directed in the Epicure's Almanac for 1841) before sending to table. This will be found an excellent dish either hot or cold.

Poached Eggs in Gravy.

Boil a pint of water, a wine-glassful of white vinegar, and a tea-spoonful of salt, in a stewpan. Skim and let it cool a little. Carefully break half a dozen new-laid eggs into separate teacups, and pour each, very gently, upon the surface of the water; put the stewpan again on the fire, and, as the eggs set, take them out with a skillet, and immerse them in cold water. When required for table, trim the edges, drain them upon a cloth, and warm them up in a rich brown gravy, or strong veal broth, according to your fancy.

Breast of Veal and Onion Sauce.

A breast of veal gently stewed for an hour with a small quantity of mace, salt, and pepper, and sent to table covered with good onion sauce, is a very delicate and toothsome dish. If residing in the country, use new milk instead of water for the stew.

Jessamine Candy.

A very tasteful addition to a Bon-bon box, always an acceptable offering to young people, is jessamine candy. To make it, take three handfuls of fresh picked flowers, slowly boil these in a pound and a half of clarified sugar for a couple of hours, you may extract the flowers or leave them according to your fancy, pour

the sugar into small moulds, and set them in a slow oven to harden for three hours.

White Soup.

Put a quarter of a pound of butter into a saucepan, and when it is melted, cover the bottom with slices of undressed ham, four pounds of leg of veal, cut into pieces, and each well punctured with a fork; three onions chopped small, and two carrots scraped and sliced; cover all these with water; let it simmer over a slow fire till you have extracted a rich jelly. You must now add a large tea-cupful of weak veal broth, with four sprigs of parsley, two shalots both chopped, a couple of cloves, a tea-spoonful of salt, and a salt-spoonful of Cayenne pepper; skim constantly, and when you find that you can extract no more juice from the meat, strain through a cloth, and warm up again when required for table, either with or without vermicelli.

Tench and Eel Pie.

Clean and bone a brace of tench, skin a couple of eels, and cut them into lengths of two inches. Put the bones of the tench, the heads, fins, &c., of the eels into a stewpan, with half a dozen sprigs of parsley, four or five silver onions, a salt-spoonful of powdered mace, and six anchovies whole; cover all this with water; beef or veal gravy is preferable if you have it at hand; stew slowly for an hour, and pour it into a shallow earthen vessel to cool and enable you to take off the fat when quite cold. Line a dish with a light paste, sprinkle the tench and eels with a little pepper and salt, distribute half a dozen hard-boiled yolks of eggs

amongst the fish, and fill up with the liquor in which the bones have been boiled, well strained. Cover the top with paste, plain or ornamented, to your taste; bake for half an hour in a quick oven; when the top crust becomes brown, glaze it with egg as before directed; make a hole in the crust and pour in about half a cupful of the strained liquor; put the pie in the oven again for five or seven minutes. This dish is equally good hot or cold.

Salmi of Pheasants.

If you have dressed a brace of pheasants and one of them remains uncut, together with the back, &c., of the other, a very elegant dish named as above can be made from the cold birds. Divide the first into joints, and put the heads, legs, and back bones of both into a stewpan with half a pint of veal broth, a couple of shalots chopped fine, a tea-spoonful of dried Seville orange peel, another of equal portions of salt, powdered mace, and Cayenne pepper, a small bunch of mixed sweet herbs, and three or four slices of the knuckle of dressed ham; let all these stew gently for an hour; should you find it become too thick, you may add a little broth or glaze to thin it. Strain through a coarse sieve, and warm up for ten minutes the breast, wings, and legs. Garnish with sippets and slices of lemon.

Tourte a la Moelle.

Line some half dozen pattipans, the same size as those used for minced pies, with puff paste, and fill them with Frangipane (see Epicure's Almanac, 1841); when quite hot, take a dessert-spoonful from the centre, and pour in beef marrow that has been carefully picked

and dissolved. This tourte can only be used whilst hot.

Beef Olives.

Cut off a rump of beef six or eight slices, about a third of an inch in thickness, flatten and trim them into proper shape, beat up a couple of eggs, and dip the slices; then strew them over with mixed herbs finely picked and chopped, seasoned with pepper and salt; roll each slice up tightly, and fasten them with tapes; put them into a stewpan three parts filled with beef gravy, and cover the top of each roll with a slice of fat ham; let all simmer gently for three hours. When you wish to serve, you have only to remove the bacon, take off the tapes, place the olives upon a dish, and pour enough of the sauce through a sieve into it.

Sauce for Wild Fowl.

It is usual to pour lemon juice over wild duck, teal, or widgeon at table, after having scored the breast, and put Cayenne pepper between the slices. To insure *every* part of the bird its just proportion of sauce, have a boatful of the following made, whilst the wild fowl is roasting. Put into half a pint of beef gravy a small onion chopped fine, four or five leaves of sweet basil and the peel of lemon shredded small; let this boil for five minutes, then strain it and add a spoonful of salt, and half that quantity of Cayenne pepper, three drops of shalot vinegar, the juice of the lemon, and a glass of Port wine. This will make sufficient sauce for a couple of birds.

Apricot Fritters.

If before apricots are quite ripe, some ten or twelve

should be blown off the tree, or thinned by the gardener, do not allow them to be thrown away, but order them to be made into fritters, and if your cook does not know how, tell him or her to follow these directions:—

Cut the fruit into halves, remove the stones and lay them with the skin downwards on a dish, put half a dozen lumps of sugar, and a tea-spoonful of grated lemon peel, into as much Cognac brandy as will cover the apricots, pour this over and let them soak, whilst you make a good strong batter. This is done by gently thickening a quart of milk with flour, adding a tea-spoonful of salt and half that quantity of grated nutmeg and powdered mace. Whisk up half a dozen fresh eggs, and put these with the milk. Make the frying-pan quite hot, and dissolve enough butter in it to prevent the fritters from burning. Half a tea-cupful of batter will serve for the bottom of each; when this has set, put half an apricot and a tea-spoonful of the brandy, &c.; cover with an equal portion of the batter, used for the bottoms, but now put on a table-spoonful at a time. When the fritters are sufficiently done, and of a light brown colour, take them carefully from the pan, so as to avoid any appearance of grease; grate sugar over them and serve.

Red Herrings.

A red herring will lose none of its true flavour by being soaked for half an hour in luke-warm water before cooking; if you wish to have a *very* delicate relish, boil the fish instead of broiling it.

White Puddings.

Cut the meat off a cold fowl, no matter whether roast

or boiled, take away the skin, and pound the flesh in a mortar, and lay it aside. Pound in the same mortar three table-spoonfuls of sweet almonds blanched, moisten these with the yolks of eggs unboiled, chop up an equal quantity with the meat of cold kidney fat, or veal caul, mix all together and season with small quantities of mace, cinnamon, nutmeg, salt and white pepper; beat up all the ingredients in cream, or fresh milk thickened with fine flour, but take care not to make the mixture too moist. Fill the skins, they will require very little boiling, and the puddings can be sent to table either thus dressed, or parboiled and broiled upon the gridiron for five minutes; in this case to preserve their whiteness they should be wrapped in buttered or oiled paper.

Ratafia de Quatre Fruits.

One pound of raspberries, three pounds and a half of Morella cherries, two pounds of red currants, one pound of black currants, are all mashed together, the stones of the cherries having been previously extracted, the kernels blanched and added. Boil all together very slowly for forty minutes, stirring constantly; measure the juice; to every pint add four ounces of sugar, and put in two drachms of mixed mace, cinnamon, and cloves, in powder. Add brandy gradually, but do not put enough spirit to destroy the flavour of the fruit. Let all stand in a jar for a month, you may then draw it off clear and bottle it.

Potage a la Julienne.

Scrape and cut into thin slices, three carrots; peel and

slice a couple of good sized turnips ; chop up the inside leaves of four heads of celery; peel and cut into slices a couple of onions, (the Spanish or Portuguese are preferable, on account of their mildness.) Put a quarter of a pound of butter into a stewpan, when melted add the vegetables and stir them well over a low fire for ten minutes, then cover them with veal broth, quite free from fat, adding two or three lumps of sugar ; let all simmer gently for an hour ; if in that time the vegetables are not quite soft, add a cupful more of broth, and stew for twenty minutes longer. Pass this through a coarse sieve or tammy, and rewarm it for use.

During the summer you can add asparagus tops, or young green peas, to the soup after straining. In winter, when vegetables have a much stronger flavour, stew them first in fair water, instead of butter, or you will render the soup bitter.

Eggs a la Tripe.

A very pretty and economical side, or supper dish, can be made by boiling a couple of Portugal onions in two waters, then peeling and cutting them into slices. Simmer these for half an hour in a pint of cream, or new milk. Boil half a dozen eggs, until they are quite hard, throw them into cold water, take off the shells, cut them into slices ; from top to bottom is the most approved mode. Rub a bit of butter the size of a walnut in fine flour, put this in the milk, and as soon as it is dissolved add the slices of egg. Garnish with sippets of toast, and serve with newly made mustard.

Partridges a la Perigueux.

Stuff a brace of birds with truffles chopped small, and mixed with an equal quantity of fresh butter. Place at the bottom of a stewpan, the fat of dressed ham, or veal kidney; scrape and slice a carrot, chop up a small onion, add a table-spoonful of dried sweet herbs, a spoonful of salt, and a few grains of Cayenne pepper; lay the partridges upon these, with their breasts downwards, cover their backs with dressed ham fat, let them get thoroughly warm, then throw in a gill of Sherry, and the juice of a lemon; set the stewpan on the side of the fire, cover the lid with embers, and let all simmer gently for three-quarters of an hour, then strain off the sauce and pour it quite hot over the birds; serve in a deep dish.

Plain Boiled Custard.

Beat up the yolks of eight and the whites of four eggs, add these to a quarter of a pint of thick cream. Boil in a pint of new milk the peel of a lemon, and pour the milk quite hot into the cream, taking care to stir it well to prevent curdling; add powdered sugar to your taste, and set all again upon a slow fire, stirring constantly till you find it getting thick, then add a wine glass of brandy by table-spoonfuls; let the custard be kept in a cold place till required, fill cups or glasses, and grate nutmeg over the tops.

Ragout of Mushrooms.

Peel, pare, and take away the stalks of as many moderately sized mushrooms as will make a handsome side dish. Put a couple of slices of dressed ham, two table-

spoonfuls of dried mixed herbs, and a small onion chopped fine, with a third of a salt-spoonful of Cayenne pepper, into a saucepan, and let these simmer for an hour, then strain off. Let the mushrooms be put in a separate pan, with water enough to prevent their burning; when warmed add the juice of a lemon. Five minutes before serving pour in the sauce, keep the pan constantly in motion, and place a round of thin toasted bread upon the bottom of the dish in which you send the ragout to table.

White Ragout of Mushrooms.

Follow the foregoing instructions, substituting cream or new milk, properly seasoned and thickened with flour and eggs. Omit the toast, and lay slices of French roll, with the crust cut off, at the bottom of the dish.

Wine Biscuits.

One pound of flour, one egg, and two table-spoonfuls of powdered sugar, are to be mixed with enough water to form a good stiff paste, then rolled flat, cut into shape, and baked upon an iron plate.

Lavender Vinegar.

This desirable addition to a lady's toilette is very easily prepared. Infuse, in two quarts of the best white wine vinegar, two ounces of fresh gathered lavender flowers, to these add the juice of two lemons. Let the flowers steep for eight-and-forty hours in the acid, then put both in a jar closely stopped, and set it upon hot cinders or charcoal for eight hours, taking great care that the heat may be moderate. Strain off

the flowers and bottle; cork tightly, cover with leather or bladder, secured with wax.

Fillets of Beef.

Cut, from a rump of beef, some six or eight slices off the fillet, these should be quite free from fat, and three inches broad each way. Melt a small bit of butter in a stewpan, strew in a very small quantity of pepper and salt, then warm the slices till they are of a light brown, drain off the butter, and have ready some silver onions, that have been fried in butter to a bright chestnut colour and afterwards stewed in a rich beef gravy; add this sauce to the meat, and keep both well stirred, when nearly done, throw in three green capsicums chopped fine.

Observation.—This is a savoury breakfast dish for the winter months, and has the advantage of being speedily prepared.

Regent's Punch.

His late Majesty, George the Fourth, when Prince Regent, invented this delicious preparation, and it was in constant request, not only at the splendid banquets given at Carlton House, but during the King's residence at Windsor, and his cottage at Virginia Water. It was invariably served with turtle soup, and during summer often iced and taken in the same way as *Ponche à la Romaine*. Thus was it concocted:—

Three citrons and three Seville oranges were peeled, the rinds cut into slices, and the juice strained, these with two sticks of cinnamon broken up, half a dozen cloves, and a dessert-spoonful of Vanilla powder, were very slowly simmered in clarified sugar for four hours.

The juice of a dozen and a half fresh lemons was next added, and instead of water, the sherbet was completed by a strong infusion of the finest green tea; equal portions of old Jamaica rum and Cognac brandy were added, according to the strength required, and all, after being well mixed, passed through a fine sieve.

The use of tea instead of water gives a softness and delicacy that can hardly be believed until the beverage has been tasted.

Cocky-Leeky Soup.

Peel and cut into slices about half an inch thick a couple of leeks, put these and a large fowl, no matter for its youth, into three quarts of veal broth, or the same quantity of the liquor in which mutton has been boiled, throw in a tea-spoonful of salt, and half a salt-spoonful of Cayenne pepper. Boil slowly for an hour, then add two more leeks sliced as before, and simmer for forty minutes. Take out the fowl; you can either serve the soup strained, or with the vegetables, according to your taste.

Observation.—Many cooks look on leeks as the most vulgar of vegetables, simply because they are constantly used by the humblest classes of society; this is prejudice, as the flavour of leek is much more delicate than that of onion. It is supposed, by many, to possess peculiarly healing qualities. One, who knew something of every thing, tells us that staunch Fluellen considered "your green leek good for (or with) your" *ensanguined* "cockscomb." A proof that the Cambrian symbol was even in *his* day often in hot water with the Gallic bird, though as I said of age, I may of sex, ever

anxious not to disparage the fair and soft, a female barn-door biped, with only a ladylike small comb in her head, would make as fine soup: Hen-a-Leeky ought quite to equal Cock ditto.

Spitchcocked Eels.

Select moderately sized fish for this dish, two or three will be quite enough. Skin them, cut off the heads, and split them quite open, take out the intestines and bones, wash them thoroughly in salt and water, then wipe them perfectly dry inside and out, and cut them in lengths of about three inches. Chop up a bunch of parsley and a shalot, add a tea-spoonful of dried sage and thyme leaves, and a moderate allowance of salt and Cayenne pepper. Dissolve three ounces of butter in a stewpan, stir in the herbs, &c., and to this put the yolks of a couple of eggs beaten up. Dip each piece of eel into this sauce, and then roll it in finely grated bread-crumbs. Be sure that the fire be bright and clear, set the gridiron so as to be three inches from the coals, rub the bars with suet, and broil the fish until it is of a rich brown colour. Garnish with parsley, and serve with melted butter, Reading sauce, and a fresh lemon.

Observation.—French cooks in preparing this dish, leave the skin on the fish, which is not only very unsightly, but imparts an oily and disagreeable flavour.

Poulet a la Stamboul.

Wash the inside of a fowl with hot water till you have completely cleared it out. Prepare some rice as follows:—Soak the required quantity in warm water

till it begins to swell, then drain it and put it in a dry sieve, over a saucepan of boiling water, not suffering the grain to touch the liquid; stir gently with a wooden spoon over a slow fire till the rice is completely done. Moisten it with well-seasoned veal broth, and stuff the fowl with it, securing both ends; then envelope the bird in slices of fat bacon, and cover all with oiled paper. Roast for an hour before a slow fire. When about to serve, place a portion of the rice, warmed up in the veal broth, round the dish, take off both paper and bacon, and place the fowl in the centre. Garnish with slices of lemon or fresh barberries. This will be found a most delicate preparation, and worthy the attention of invalids.

Orange Chips.

Cut the peel of thick rinded oranges off in slices, and let them fall, as you take them from the fruit, into cold water; when you have prepared the desired quantity, boil them till they are quite tender, drain them from the hot water, and again immerse them in cold for an hour; then place them, perfectly dry, upon a deep dish. Boil their own weight of clarified sugar, and pour this as hot as possible over the chips. Next day drain off the syrup, boil it again till it is a degree thicker than before, and repeat this process for the two following days, taking great care that as the sugar thickens, it does not burn.

Should you desire to have the chips candied, put a cup full of rock candy broken up in the syrup; on the fourth day, pour it over the fruit and dry it in a slow oven till all moisture has evaporated.

Rabbits as dressed at Venice.

Cut a couple of young rabbits into joints, let these soak in luke-warm water till the flesh is quite free from the juices. Chop up finely two handfuls of fresh button mushrooms, having removed the stalks, a bunch of parsley, and four shalots. Line the bottom of a stew-pan with the fat of dressed ham or bacon, put the herbs, &c., on the top, strew in a very small quantity of pepper and salt; when the mushrooms, &c., are quite hot, put the joints in and let them stew gently till perfectly done. Take them out, strain the seasoning and pour it into a basin to grow cold, then skim off the fat; beat up four eggs, the juice of a lemon, a tea-spoonful of Chili vinegar, and another of flour; add these to the sauce, warm up the joints again in this for five minutes, and serve in a deep dish with sippets.

Calf's Liver.

Cut this into slices about a quarter of an inch in thickness. Heat a frying-pan over a brisk fire, put into it a quarter of a pound of fresh butter, when melted add the liver, shaking the pan constantly; brown both sides of the slices, then dredge them with fine flour, and take them out to cool. Have ready a bunch of parsley, and a couple of shalots, both chopped fine, seasoned with a spoonful of salt and a few grains of Cayenne pepper, mix these in the juice of a lemon and two glasses of Port wine. Warm up the liver in this sauce, but do not let the liquid boil, or the meat will become hard. The French cooks call this dish "*Foie de Veaux à la Poéle.*"

Sugared Pears.

Four of those fine pears called the "*Bon chretien*," will make a small dish worthy the attention of any good Christian who has a sweet tooth in his head. Pare the fruit, cut out the cores, squeeze lemon juice over both outside and inside of the pears, which will prevent their discoloration; boil in enough syrup to cover them, till they become tender. Serve them cold, with Naples biscuits round the dish.

Carrot Souffle.

Parboil half a dozen carrots, and chop them up as fine as possible; mix a tea-spoonful of flour, with a few grains of salt, in as much butter as it will take up. Beat up the yolks of half a dozen eggs and thicken them with powdered sugar, put all into a saucepan, stir well together, and add water enough to prevent burning; keep constantly stirring. Five minutes before you intend to serve, put in the whites of egg well beaten up; as soon as these are properly mixed, place the soufflé in the dish you mean to use, and let it stand in the oven till required for table.

Pieds de Cochons, facon de Cologne.

This highly flavoured dish is prepared thus:—Scald and scrape the hair off four pigs' feet, parboil them sufficiently to enable you to take out the bones, cut away the hocks, put the latter and the bones back into the saucepan, and boil till you have extracted a good strong broth. Chop up half a dozen truffles, mix these with a table-spoonful of powdered sweet herbs, a couple of

green chilis chopped small, and grated bread crumbs; beat up the yolk of a couple of eggs, moisten the stuffing with a small portion of the liquor, fill up the space occupied by the bones with the force-meat, sewing the edges together and tying the top and bottom securely. Simmer gently in the broth for half an hour over a slow fire. Take out the thread from the side, and strings from top and bottom, before serving.

Parfait Amour.

The French, in preparing this somewhat poetically named liqueur, use the fresh citron as a foundation; as that fruit is seldom seen by us *au naturelle*, though well known in a candied form, I recommend the rind of lemons when first in season, taking away only that portion which contains the essential oil. (Vide "*Punch à la Ford*," Epicure's Almanac, 1841).

The peel of a dozen lemons should be bruised in a mortar, the strained juice added, then mixed with an equal weight of Cognac brandy; put these into a stone bottle, cork it down well, and keep it in hot water for ten days. Reduce a quarter of an ounce of cinnamon and two ounces of coriander seed to a fine powder, mix these in a quantity of clarified syrup, equal to the brandy and lemon juice. At the expiration of the ten days add the sugar and spice to the former. Shake the jar or bottle well, and let it stand for ten days more in hot water, then filter through blotting paper, into case or liqueur bottles.

If you desire two sorts of "Perfect Love," red as well as white, you may convert half of the latter into a roseate liqueur, by adding a drachm of cochineal and a drachm of alum to the other materials.

Chicken Broth.

If suffering from cough, or pains in the chest, you cannot order any thing more nourishing, or likely to sooth irritation, than broth made as follows:—

Cover a fowl with cold water in a large saucepan, put in two ounces of ground rice, two ounces of pearl barley, and when the water boils, add three table-spoonfuls of good Welsh honey. Let all simmer slowly for three hours, skimming often; when you find the liquor is reduced a third of its quantity, strain off the broth, and let the invalid season it with salt.

Observation.—The meat of the fowl cut off and bruised in a mortar, may be added with advantage to veal broth or stock.

Skate a la Francaise.

The French have a method of dressing skate well worthy of imitation. They proceed as follows:—

The fish is well washed and scrubbed with a brush to divest it of the slime which adheres to the skin; then cut down close to the back-bone into two pieces; these are boiled in a large kettle, with a good handful of salt, bunches of parsley, and sweet herbs, a couple of bay leaves, and a tumbler full of white vine vinegar; when the contents of the saucepan boil, it is taken off, and the liver immersed in the liquor for ten minutes. The liver is then boiled in a separate saucepan, in a portion of water from the larger vessel, and is used as garnish. The fins, skin, and black-looking flesh are carefully removed, and the white portions spread upon a cloth to drain and dry. The liquor is next strained through a sieve; the fish,

carefully wiped, is warmed up in the sauce, placed upon a dish, and strewed over with whole capers, garnished with the liver and slices of lemon.

Observation.—Cucumber sauce is frequently taken with skate thus dressed.

Minced Fowl and Cucumbers.

A delicate summer dish may be thus prepared :—

Cut the meat of a cold roast fowl into small pieces, putting aside the skin. Peel a couple of cucumbers; divide them into quarters, long ways, and stew them in white coulis (which see) for twenty minutes. Let the meat be then thoroughly warmed in the sauce, and it is then fit for table.

Broth Impromptu.

Should you have occasion for a basin of broth in a hurry, it can be prepared in a few minutes by boiling a table-spoonful of grits in a pint of water, adding four or five sprigs of parsley, two drops of shalot vinegar, (vide Epicure's Almanac, 1841), a tea-spoonful of mixed sweet herbs; when all has boiled up twice, strain through a fine sieve, and serve with toasted bread.

Stewed Giblets.

Having carefully cleaned the gizzard, cut it and the liver into slices; divide the pinions at the joints and the neck into half-a-dozen pieces; scald and skin the feet; put these into a couple of quarts of thin veal broth, beef gravy, or stock, whichever is most convenient, as they are all applicable; a bundle of mixed sweet herbs, an onion chopped fine, three capsicums,

four cloves, a table-spoonful of catchup, or a tea-spoonful of mushroom powder, four artichoke bottoms, a spoonful of salt, and half that quantity of Cayenne pepper; when you find the giblets are quite tender, strain off the sauce, and put both that and the meat back again into the stewpan; rub a bit of butter, the size of a nutmeg, into as much fine flour as it will take up; put this, a glass of Sherry, and the juice of a lemon, to the giblets; warm them well, but do not suffer the sauce to boil.

Rose-coloured Pancakes.

A pretty variety to the usual appearance of pancakes can be thus accomplished:—

Cut two slices, about half an inch in thickness, from the middle of a root of boiled beet; boil these for ten minutes; drain and beat them up in a mortar; thicken a tea-cupful of cream, or new milk, with four spoonfuls of flour; beat up the yolks of six eggs in a wine glass of brandy; add a tea-spoonful of grated nutmeg; mix all the ingredients well and smoothly together; fry the pancakes in plenty of fresh butter, and, before sending to table, stick small pieces of green candied citron in each; strew them with finely powdered sugar; roll them up; place them lightly one over the other, and garnish with slices of Seville orange.

Loin of Pork a la Sanglier.

Pass a knife through a loin of pork as though you were about to cut it into chops, but leave the end bones untouched, so as to keep the joint together. Chop up, finely, a good handful of sage, fresh leaves, if

possible ; put this between the slices, about the eighth of an inch in thickness ; tie up the loin securely, and let it be soaked for ten days in equal quantities of vinegar and water ; then add a little more fresh sage, tie it up as before, and bake it with the skin downwards in enough of the vinegar and water to prevent burning. You will find that the skin, instead of resembling common crackling, has become a rich Brawn. Two glasses of Port wine, a few bits of Seville orange peel, and four lumps of sugar, warmed up in melted butter, make an excellent sauce for this savoury dish.

We are indebted to the Sicilians for its origin.

Maccaroni Pudding.

Put a quarter of a pound of maccaroni, and a teaspoonful of salt, into a large saucepan full of water, and let it simmer till it is sufficiently soft, without losing its shape ; drain off the water ; beat up, in a quarter of a pint of cream, the yolks of two eggs, and the white of one ; chop up a couple of small slices of dressed ham, cut close to the knuckle ; to this add the breast of a cold fowl (no matter whether roast or boiled) finely shredded ; to these put a piled tablespoonful of Parmasan cheese, grated to a fine powder. Mix all the above ingredients well together ; season with pepper and salt to your taste. Rub the inside of a tin pudding, or jelly mould, with butter ; put in the maccaroni, &c. ; tie the mould up in a cloth, top downwards, and let it hang in a saucepan over boiling water for an hour.

Observation—Although this pudding is sufficiently savoury, some cooks send it to table accompanied by a

sauce-boatful of richly seasoned gravy. This is an addition, but not an improvement.

Whipt Cream.

Sweeten a quart of good or double cream to your taste with powdered sugar; then add a small coffee-cupful of orange-flower water, whisk it well; as the cream rises to a froth, take it away by table-spoonfuls, and put it into a sieve, placed over a deep dish, so as to drain the froth till you have used it all. Shake the froth from the sieve into the centre of the dish on which you intend to serve, or divide it into glasses; in both cases strew over a quantity of mixed coloured small comfits, and garnish with macaroons, or Naples biscuit.

Vanilla Cream

Is made as above, with the addition of two table-spoonfuls of powdered vanilla, sifted through a fine muslin sieve over the cream, and beat up with it.

Poor Man's Sauce.

The "*Sauce du Pauvre Homme*," as concocted in France, is made by chopping up half-a-dozen shalots, and a bunch of parsley, and warming these in equal quantities of vinegar and water, seasoned with a little salt and pepper.

Doctor Kitchener recommends young onions instead of shalots, and the addition of pickled gherkins, French beans, and grated horse-radish. After thus entirely destroying the value of the recipe, as applicable to the resources of a poor man, he indulges in the following sapient remark :—

"This sauce is in much esteem in France, where people of taste, weary of rich dishes, to obtain the charm of variety, occasionally order the fare of the peasant."

To this I shall take the liberty of adding only one word, which I borrow from Goldsmith's "Mr. Burchell," as it conveys all I could wish to express—"Fudge!"

Conde Soup.

This soup, as its name implies, is of French origin, and it can only be made with the red haricot, so commonly used in Parisian cookery, and so seldom with us. As these beans can be procured at Fortnum & Mason's, or Morel's, in Piccadilly, I give the recipe.

Soak a pint of red beans in hot water for an hour; put them into a saucepan with three small onions, a carrot in slices, a spoonful of mixed sweet herbs, a couple of cloves, and two-thirds of a tea-spoonful of salt, and one-third of Cayenne pepper; fill up with strong veal broth, and boil till the beans are quite soft; then take them out, and force them through a tammy; add them to as much of the strained liquor, in which they were boiled, as will nearly fill the tureen; let it go perfectly cold; skim off the fat, and when you wish to serve, dip the tureen in hot water, as directed in the Epicure's Almanac for 1841, under the head of "Turtle;" serve with dice of toasted bread.

Observation.—This soup, if properly made, should be of a bright red colour, very distinct from that of carrot soup.

Smelts.

Take away the interior and wipe the fish quite dry.

Beat up a couple of eggs, dip each smelt in this, then roll them in equal portions of flour and finely grated bread; fry in fresh butter, and turn them with great care. They make a handsome garnish to larger fish, but are quite worthy of being served by themselves. If perfectly fresh, they have a perfume resembling the Eringo plant.

Poulets a la Malmaison.

This was a favourite dish with the late Emperor Napoleon, who having been frustrated in his desire to eat "*Beef-tic à la G—— dam*" at Saint James's, was obliged to content himself with continental cookery. The following is no bad specimen of the science of gastronomy as exercised by Bonaparte's *chef de cuisine*, and is not, after all, a dish so expensive as to be only fit to be

"Set before a king."

Truss a couple of tender fowls; perforate the breasts and wings with a fork or larding instrument, and fill these holes with black truffles cut into bits about the size of allspice. Cover the bottom of a stewpan with slices of fat dressed ham; pour in two cupfuls of veal stock; then add a small Spanish onion chopped fine, a couple of carrots scraped and cut in thin slices; a few sprigs of parsley, four cloves, a spoonful of salt, enough of mace and white pepper mixed to cover a shilling, the juice of a Seville orange or fresh lemon, three glasses of Sherry or Madeira, and a bay-leaf. Let all simmer slowly for three-quarters of an hour, take out the fowls, strain the sauce through a coarse sieve, or force it through a tammy; then warm up the poulets in it for

five minutes, and garnish with slices of lemon and barberries.

Melon Ginger.

In the Epicure's Almanac for 1841, I have given instructions for imitating preserved ginger by the use of young carrots. A lady friend assures me, that although she thinks my plan a good one, a better substitute for the West India production is the inside rind of melons, the green portion between the ripe fruit and the skin; this material is to be treated precisely in the same way as I have before directed.

Fillet of Beef as dressed at Naples.

Lard a fillet of beef with bacon fat. Put into a large flat earthen pan a couple of onions, and a clove of garlick sliced, a tea-spoonful of fresh thyme leaves, a bunch of parsley chopped small, a tea-spoonful of mixed clove and mace in powder, and two capsicums cut small. Rub the meat over with Florence oil on a brush; place it above the herbs, &c., for three days, turning it twice every day. On the fourth day, put into a stewpan four slices of ham, a couple of carrots, and three onions cut up; a little Cayenne pepper, and a spoonful of salt, having abstained from the use of the latter ingredient in the early stage of preparation; pour in a bottle of Bronti or any light Sicilian wine; put the herbs that have been already under the beef, and the meat itself into the stewpan, and set it over a slow fire for a couple of hours. Take out the meat, pass the seasoning through a sieve, carefully removing every particle of fat. Place the fillet in the centre of a dish, pour the sauce over it, and have ready a sufficient quantity of

potatoes fried in slices to a nice brown colour, to cover the other portion of the dish, before serving.

Salad Vinegar.

Monsieur Parmentier, some five-and-thirty years ago, published a work called "*L'Art de faire des Vinaigres.*" I remember being struck with one of his recipes, that of making a vinegar peculiarly adapted for the dressing of salads. I tried the experiment in a small way, and found my trouble amply rewarded. Here are the ingredients, and the mode of proceeding:—

Shalots, sweet savoury, chives, and tarragon, of each three ounces; two table-spoonfuls of dried mint leaves, and the same quantity of balm; pound all these in a mortar, and put them into a stone jar holding a gallon of strong white wine vinegar, cork it down securely; let it stand for a couple of weeks exposed to the sun, strain it off, press as much juice as possible from the herbs, &c., and filter it through a flannel bag.

Lambs' Heads.

A very pretty and economical dish may be made as follows:—Extract the jaw-bones from a couple of unskinned lambs' heads, soak them in hot water for half an hour, and then carefully scrape away the wool, rub them over with fresh lemon juice to render the meat white. Make a white sauce of half a pound of veal fat, or fine beef suet, an onion, and a bunch of parsley chopped fine, a table-spoonful of flour, a spoonful of salt, and a cup of new milk, boiled till the fat is nearly transparent, then pour through a sieve. Stew the heads in this sauce for two hours, then cut the meat off

the bones into small squares, and the tongues into slices, mix the brains with the sauce, add a table-spoonful of lemon juice, and a very small portion of powdered mace. Warm up again, and garnish with sippets of toasted bread.

Peaches in Sugar.

Put half a dozen ripe peaches into boiling water, and let them remain till you find the skins are easily detached. Drain off the water, cut the fruit into halves, extract the stones, and boil in their weight of clarified sugar for twenty minutes, skimming all the while. Place the peaches in preserve gallipots, and fill up with the syrup; cover each with brandied paper, and tie down with bladder.

Yolk of Egg Balls for Meat Pies, Soups, &c., &c.

Pound the yolks of hard-boiled eggs, according to the quantity required, in a mortar, adding a very small portion of salt and white pepper; when you have reduced the yolks to powder, moisten with undressed yolks, one to every three of those boiled; roll the balls in flour till they are the size of a bullet, boil them in veal stock for five minutes. Thus prepared they will keep for four or five days in moderate weather, and in the winter a much longer time.

Ice a la Naraskin.

A few years since, this Russian preparation was only to be found at the tables of Princes and Potentates, and by one of those ridiculous blunders so constantly com-

mitted by foreign cooks, it was denominated "Neselrode Pudding." My reader will perceive that it has just as much right to be called pudding as pump-handle. Its misnomer, however, in nowise interfering with its excellence, I proceed to state how it is made.

Take the husks and skins off three dozen sweet chestnuts, put them into a saucepan with enough water to cover them, and four or five lumps of sugar; when the chestnuts are quite soft, put them into a large mortar and pound till you have reduced them to a paste, mix this by slow degrees with a pint of cream, and be sure to have both the ingredients so perfectly amalgamated as to be quite smooth. Whilst the chestnuts are boiling, put three or four bunches of raisins of the sun into hot water, and let them swell, then take away the pips and divide each raisin in four; cut up into pieces, about the size of dice, green apricot and quince marmalade, half a dozen of each will be sufficient; shred up a table-spoonful of candied citron peel; when all these are ready, pass the cream through a coarse hair sieve, and stir into it a wine-glassful of Maraschino; mix well the fruit, marmalade, &c., and put all into a mould which divides in half. Ice it well, and keep the shape in the ice-pail till the moment it is required for table, then carefully open the mould and serve it upon an appropriate dish, garnished with macaroons or ratifia cakes.

Ox Cheek Soup.

Soak, in cold water for two hours, an ox cheek, then wash it well in warm water. Put it into a large saucepan with enough cold water to cover it, boil it up and

skim constantly; when the scum ceases to rise, add to the meat a bunch of parsley, a bundle of mixed sweet herbs, two carrots scraped and sliced, a large onion chopped fine, and the inner leaves of two heads of celery. Cover the saucepan close, and let the contents stew gently for three hours. You must now take out the cheek, and when it is quite cold, cut off the meat into proper sized bits, strain the soup whilst the meat is cooling, add salt and pepper to your taste, and put it by in a flat earthen pan. Next day skim off any fat or scum from it, and when required for table warm up the meat for about five minutes, and serve with toasted bread cut into dice.

Observation.—This is one of the most economical soups that can be made, and yet quite fit for any gentleman's table, except when he pleases to give "*un diner de prétention,*" as our French neighbours call a first-rate banquet.

Soles en Matelotte.

Chop up, very finely, four or five good sized mushrooms, having prepared them as previously directed, half a dozen sprigs of parsley, and a shalot. Dissolve two ounces of butter in a stewpan; when melted put in the mushrooms, &c., and strew in a few grains of salt, and an equal quantity of mixed all-spice and mace in powder; whilst these are warming, break a couple of eggs, and stir in the yolks with the other ingredients, give them only half a minute, and then place all by on a dish to cool. Take off the skin from a couple of large soles, be sure they are quite fresh; cut off the fins, and extract the back bones; fill up the place occupied by the bone with the seasoning when quite cold;

sprinkle the fish on both sides with a little salt, envelope them in writing paper which has been well rubbed over with Florence oil, lay them in the dish you intend to send to table, pour in three glasses of Sherry, and set it in the oven for seven or twelve minutes, according to the size of the fish.

Pulled Turkey.

Take the skin off a cold turkey, and cut the meat into small bits, put the bones and the meat of all but the legs into a stewpan, cover with veal broth, add a spoonful of salt, half that quantity of Cayenne pepper, the juice of a lemon, and half its peel finely shredded; let all simmer slowly until the meat is thoroughly warmed, then take it out, strain the gravy, and add to it the yolks of two eggs, and a tea-spoonful of flour. Warm up the meat in this sauce for five minutes when required for table.

The legs can be served as "Devils," for which purpose see Epicure's Almanac for 1841.

Beef Palates.

Place these on a gridiron, with the thick skinned side downwards, till they are sufficiently heated to allow the skin to be detached easily, cut them into slices, about a quarter of an inch thick, and stew for two hours in a rich, well-seasoned beef gravy. Have ready some savoury force-meat, already cooked, roll up the slices of palate and trim them so that they may stand upright; fill each roll with the force-meat, and let the bottom of the dish in which they are to be served be covered with the same, about half an inch in thickness,

moistened with a little of the gravy; place the palates upon this, and cover them with thin slices of fat bacon that has been dressed. Set the dish in a slow oven for half an hour, remove the bacon, and fill the rolls with finely grated toasted bread; squeeze a little lemon juice over the bread, and send to table quite hot.

Liquid Seasoning for Soups, &c.

If you are travelling, either by sea or land, you will derive great advantage from taking with you a bottle of herb seasoning, prepared thus:—

Mix together an ounce of the following sweet herbs, dried and powdered: sweet basil, winter savoury, lemon thyme, and sweet marjoram; to these add four drachms of grated lemon peel, the same weight of shalots, chopped small, and two drachms of celery seed; infuse these in half a pint of Cognac brandy for ten days, then add a pint and a half of good white wine vinegar; set the jar in hot water for a week, and drain off the liquor into conveniently sized bottles. A few drops of this will render an ill made, weak soup palateable.

Observation.—If you are about to visit a warm climate, use Sherry or Madeira instead of vinegar.

Pork Cutlets a la Mirepoix.

Cut the fat completely off a dozen pork chops, strew a very few grains of salt and Cayenne pepper over them, mince up the fat and skin with an equal quantity of bacon or the fat of dressed ham, put this in a stewpan, with a bunch of parsley, a couple of shalots, and a dozen fresh sage leaves all chopped fine; on these lay the cutlets, set them over a slow fire, well covered down

for a quarter of an hour, then turn them, and cover down for the same time. Take them out and keep them quite warm, whilst you mix a table-spoonful of fresh veal broth with the seasoning; strain it and skim it quite free from fat; when this is done, add the juice of a lemon, and a table-spoonful of Chili vinegar; warm up the sauce, and pour it quite hot over the cutlets.

Observation.—Be sure to send a little newly made mustard to table with this dish, and you may either have a boat-ful of apple-sauce, or of tomato sauce, as an additional zest to these very savoury slices of pig-meat.

Partridge Pie.

Four birds will make a good sized pie; for a supper dish a brace will be sufficient. We will suppose the largest size required. Take out the livers, chop them up small, with three or four sprigs of parsley, a spoonful of mixed salt and Cayenne pepper, a couple of shalots, and a small portion of powdered mace; beat these up with a couple of eggs, and add finely grated bread crumbs, till you have formed a proper force-meat. Fill the birds with this, you can either lard them or wrap them in thin slices of the fat of dressed ham. Cover the bottom of the pie-dish with the force-meat, fill up the space between the birds with the same; cover with a light paste, ornament the top to your taste, and glaze it as directed in the Epicure's Almanac for 1841. Bake for forty minutes in a slow oven. This is a very savoury and toothsome dish, whilst hot, and an admirable addition to the breakfast table, lunch, or supper tray.

Charlotte of Apples.

Peel, core, and cut into quarters, a dozen full sized rennets, dissolve, in a stewpan, a quarter of a pound of fresh butter; when melted, add a table-spoonful of powdered sugar, half a lemon-peel grated, and the third of a tea-spoonful of cinnamon in powder. Stew the apples in this over a quick fire, but be careful not to let the fruit burn or stick to the pan. When the apples are perfectly soft, take them out and beat them up with one table-spoonful of apricot and another of quince marmalade. Cut the crumb of a French roll into thin narrow slips, dip these in clarified butter, and place them round the sides and at the top of a mould that has previously been well buttered, put in the apples, cover the bottom of the mould with the crust of the rolls, flattened and dipped in the clarified butter; bake for twenty minutes. Before serving, take off the mould, set the Charlotte on the dish you intend to use, and put it back in the oven for a few minutes, to evaporate the butter, ornament the top with sweet-meats, or candied fruits, according to your taste.

Observation.—Many worthy people entertain the belief that this dish was named after the exemplary Consort of George the Third; an old French work of a date long previous to her late Majesty's existence, informs me that it was called after a he-fellow, a celebrated *patissier* and *confisseur*, bearing this feminine surname.

Dutch Sauce.

Dissolve in a stewpan a quarter of a pound of fresh butter, add to this the yolks of four eggs well beaten

up, then stir in a tea-spoonful of flour, a spoonful of salt, and two table-spoonsful of tarragon vinegar; stir it constantly, and when it is of the same thickness as cream it is fit for use. An excellent sauce with roast beef or mutton.

Sweet Breads en Caisse.

Chop up, very finely, four sprigs of parsley, and three silver onions, mix these in an equal portion of fresh butter, and a table-spoonful of mushroom powder. Carefully separate the membranes and fibres from a couple of large sweet-breads, and cut them into small bits, about four times as small as a dice. Simmer all these for half an hour in a stewpan, over a slow fire; and warm up in a separate vessel a small quantity of force-meat. Construct, with double writing paper, three or four hollow tubes, about an inch and a half in diameter, with flat bottoms and about two inches high, rub the exterior of these with Florence oil. Twenty minutes before the dish is to be sent to table, put a table-spoonful of force-meat into each case, fill up with the sweet-bread, squeeze a little lemon juice over each, and set them on a dish in a slow oven, taking care that the cases are not destroyed by the heat.

Game Soup.

Should you prefer a tureen of soup to a *rechauffée* of any cold game in the larder, your wish can easily be gratified by having the meat cut off the bones, and both stewed in beef gravy; when you have extracted all the flavour from the game, strain the gravy and add it to the required quantity of brown *consommé*, in which the

yolks of four eggs and a little flour has been beaten up. Whilst warming, put in a table-spoonful of mushroom catchup, a tea-spoonful of Chili vinegar, and be sure to serve it quite hot.

Observation.—Partridge, pheasant, and grouse may be used together with advantage, nor is there the slightest objection to hare. I do not advise wild duck.

Water Souchy.

Water Souchy, or *Suchet*, can be prepared for table in less than a quarter of an hour, and is a tasteful, and at the same time, an economical variety. Perch, gudgeons, and whitings are frequently used, but the best fish for the purpose are Thames flounders; one thing is absolutely necessary, and that is, whichever fish you select, be careful that they are perfectly fresh.

After being thoroughly washed, cut the fish into properly sized pieces of about an inch long, lay them at the bottom of a stewpan an hour, in just water enough to cover them. Chop up a large bunch of parsley, a couple of parsley roots, and two silver onions; add these, with a tea-spoonful of horse-radish vinegar, a tea-spoonful of salt, and a very few grains of Cayenne pepper, to the water. When the fish are sufficiently dressed, place round a deep dish some sippets of toasted bread; remove the fish from the stewpan, and pour through a sieve enough of the boiling water to fill the dish within an inch of the rim. Strew in the leaves of three or four sprigs of crisped parsley, very green, to float on the surface, and send the Souchy to table with a plate of thin bread and butter.

Brown bread is preferable to white, and, on this

occasion, I advise you to use it, even at the hazard of breaking a vow made at Highgate.

Fricassee of Chicken.

Parboil a couple of chickens long enough to enable you to cut them into joints, remove the spongy portions adhering to the upper part of the back, called by some French *chefs*, who have doubtless studied Comparative Anatomy,—the lungs; but better known to English cookmaids as the soul: at all events take the soul from the body, and put the joints into cold water to render them firm. Into the water in which the chickens were parboiled, put the necks, legs, and any other portions you do not intend for the dish, with half an onion chopped small, a couple of cloves, and half a salt-spoonful of mace in powder; boil slowly for an hour, then strain off the broth, and thicken it with a tea-cupful of cream, in which a spoonful of fine flour, the yolks of a couple of eggs, and a spoonful of salt, have been well mixed; warm up the joints for five minutes in this. Garnish with slices of lemon, but do not use the juice of the fruit, as it is apt to curdle the sauce.

Observation.—These directions are equally applicable to fowl, provided they be tender. It is a waste of time trying to render a tough old cock, or a venerable dame partlet, acceptable.

Creme Imperiale.

Cut the rind of a lemon very thin, and put it into a quart of cream, which boil; then stir it well until quite cold, sweeten it with powdered sugar to your taste. Strain the juice of four lemons through a sieve

into a China or glass bowl, pour the cream slowly upon the juice, holding the vessel which contains it two or three feet above the bowl, stir all well together, and let it stand all the morning of the day on which you intend to use it.

Tipsey Cakes.

Lay as many sponge cakes as the dish you intend to use will contain, pour over these three glasses of Sherry, and one of Brandy, mixed together; when the cakes have absorbed the wine and spirit, spread red currant jelly on the top of each, about half an inch thick, and stick through the jelly, into the cakes, sweet almonds, blanched, and split in four; about a dozen of these to each cake will be sufficient.

Observation.—This is a tasteful and easily prepared dish, particularly applicable to supper tables, and is usually much admired by the better sex.

Cauliflower with Parmasan.

Having parboiled a cauliflower and trimmed it, so that it will be fit to send to table upright in the dish, put it into a stewpan, with two cupsful of white cullis, for five minutes, then place it in a deep dish, pour in the sauce, grate Parmasan cheese, about a quarter of an inch thick, over the top of the vegetable, and set it in a quick oven for five minutes; be sure the cheese is well browned before serving, if the oven prove not sufficiently hot, use a salamander.

Observation.—Although cheese and vegetable appear a strange mixture, the above will be found a very savoury and, at the same time, delicate dish. It is easily

prepared, and affords a pleasing variety to the ordinary method of sending cauliflower to table.

Cucumber Vinegar.

Select seven or eight full-grown cucumbers, but be sure they are not too ripe; let these and a couple of onions be pared and sliced; chop up a couple of shalots, and put them in an open mouthed bottle, containing a pint and a half of white wine vinegar, a dessert-spoonful of salt, a salt-spoonful of Cayenne pepper, and two drops of garlick vinegar. Let it stand for a week, shaking it now and then. At the end of this time, boil it up, strain it through a fine muslin sieve, and put it into sauce bottles for use.

Observation.—This is a nice relish with cold meat in spring or autumn, and a few drops in a salad, will impart the flavour of cucumber to the dressing.

Pork Griskin.

This joint, held in especial estimation in the west of England, is seldom seen on London tables. Should you however receive a griskin, purchased at the shop of the far-famed Mr. Shum, Pork Butcher of Bath, I recommend you to cook it thus:—

Put it into a saucepan and cover it with *cold* water, the moment it boils take out the griskin, rub it over with fresh butter, dredge it well with flour, and place it in a Dutch oven before a bright fire, in five minutes turn it, and in ten, it is fit to send to table. Mustard is indispensable, and to eat a griskin without a mealy potato is—

"Flat burglary as ever was committed."

Observation.—The American, or reflecting oven, is a capital improvement on the old original "Dutch."

Stewed Shoulder of Venison.

The best method of dressing a shoulder of venison, most especially if it chance to be a lean one, is to take out the blade bone, and flatten the meat with a rolling pin. Mix a tea-spoonful of salt with a table-spoonful of equal parts of powdered all-spice, mace, and Cayenne pepper; sprinkle the meat liberally on both sides, and scatter some fresh mutton fat, chopped fine, over the inside; roll up the meat as tightly as possible, and secure it with broad tapes, then put it into a small stewpan, with a sufficient quantity of beef gravy, diluted with water, to cover it. Let it simmer for half an hour, then pour in a pint of Port wine; cover the pan quite close, put some embers on the top, and stew very gently for three hours and a half. Take off the tapes, strain the gravy, and pour it quite hot over the meat. Send a sauce-boat of melted currant jelly to table with it.

Almond Pudding.

Blanch four ounces of sweet, and half a dozen bitter, almonds, beat these into a paste in a mortar, moistening with orange-flower water, as required. Melt half a pound of butter, and when dissolved stir in a quart of cream, then the almond paste, and a table-spoonful of finely grated lemon peel. Beat up the yolks of half a dozen eggs, mix these with the other ingredients; line a deep dish with puff paste, fill with the foregoing and bake in a slow oven for forty minutes.

Giblet Soup.

To make a good tureen-full, you will require three sets of goose giblets, let these be prepared as directed under the head of "Stewed Giblets." Then put them into a stewpan, with six pints of water, a couple of pounds of gravy beef, a bunch of mixed sweet herbs, a couple of onions, sliced, a dessert-spoonful of salt, and half a salt-spoonful of Cayenne pepper. Skim constantly; when you find that the gizzards are perfectly tender, which can be ascertained by piercing them with a fork, add to the other ingredients a piece of fresh butter, the size of a walnut, rolled in as much flour as it will hold, a table-spoonful of mushroom powder, half a dozen artichoke bottoms, and a gill of Sherry. Take out the giblets, as soon as the soup boils up again, strain it, and serve both with toasted bread.

Fried Plaice.

To insure firmness to this fish, powder it well with salt, and let it remain in an earthen pan for a day and a night. Before cooking, wipe the plaice quite dry, rub it it over with egg, and cover it on both sides with finely grated bread crumbs. Have the frying-pan three-fourths full of boiling lard, and just before you put in the fish, throw in a coffee-cupful of white wine vinegar. Turn carefully, that both sides may be well done, drain off the fat, garnish with parsley, and serve with Reading sauce, melted butter, and a fresh lemon.

Plovers' Eggs.

These should be boiled for a quarter of an hour, and served cold upon a damask napkin.

Observation.—Never purchase from itinerant vendors, gulls' eggs are constantly substituted, and although closely resembling the delicacy they pretend to be, are strongly and unpleasantly flavoured.

Ginger Drops.

Reduce four ounces of candied orange peel to a paste, in a mortar, add two ounces of white ginger, finely ground, and two pounds of powdered sugar, moisten these with a coffee-cupful of clove water, and boil till the syrup is sufficiently thick to be dropped on buttered paper. Set the drops in the oven for five minutes, and then remove the paper from the bottoms. These are cheering and comfortable companions on a cold journey, and can be easily prepared.

Mince Pies.

Having given copious directions for the making of mince meat in the Epicure's Almanac for 1841, I shall now proceed to mention how mince pies can be made *without* meat. For the delicate, the omission of the beef is a decided improvement, and even those in rude health, will find the following recipe well worth the trial:—

Carefully prepare, as before directed, a pound and a half of fresh beef suet, let it be chopped as small as possible, stone and divide into four pieces a pound and a half of Smyrna raisins, well wash and dry on a coarse cloth two pounds of currants, peel, pare, core, and cut small three pounds of russet-coat apples, add a quarter of an ounce of mixed cinnamon and mace in powder, with four cloves also reduced to powder, a pound and a

half of powdered sugar, a spoonful of salt, the juice of a lemon, its peel finely grated, a table-spoonful of mixed candied fruit, broken into little bits. Let all these be stirred well together for a quarter of an hour, then let them remain in the pan for a couple of days.

When you are about to make mince pies, throw a gill of French brandy, and the same quantity of Port wine, into the vessel, give it a good stir. Line the required number of pattipans with properly made paste, fill from the bottom of the pan, cover, and bake as before directed.

Sprats a la Anchovies.

Pick out twelve dozen of the finest and freshest sprats you can procure, sprinkle them well with salt, and let them remain in it for twenty-four hours, then take them out one by one, and wipe them perfectly dry. Reduce to powder an ounce of saltpetre, an ounce of bay salt, an ounce of sal prunel, and four ounces of basket salt, mix with these a dozen cochineal, also in powder. Dip the sprats in this mixture, have some flat oval gallipots ready, cover the bottoms with the seasoning, pack the fish closely, filling up with the mixture, cover the tops with layers of it, and tie down with bladder.

Observation.—Kept in a cold place for six months, this will be found an excellent substitute for the more expensive article, particularly for sandwiches.

Oxford Sausages.

Three pounds of pork, and the same weight of veal, the sinews and skin of both being carefully removed,

are chopped up finely; add a pound and a half of beef suet, shredded very small, and mixed with the crumb of two stale rolls, finely grated, and moistened with fair water. To these are added, two dozen dried sage leaves in powder, two table-spoonfuls of salt, and a tea-spoonful of pepper.

Observation.—The ingredients used are so simple, and these sausages so easily prepared, that I do not wonder at their extensive popularity; if they contained a greater diversity of materials, they would not, in all probability, have become such favourites with the young men of the University; though I am tempted to believe, that their worthy seniors would give the preference to something more highly seasoned.

Mutton Ham.

Hang for three or four days, according to the season of the year, a leg of four year old mutton, of some dozen pounds weight; trim it so as to give it the shape of a ham. Dissolve in a stewpan half a pound of common salt, half a pound of bay salt, half a pound of coarse Barbadoes sugar, and a couple of ounces of saltpetre, pour in a cupful of water, to prevent burning; let all these boil, stirring it constantly, that the ingredients may be properly mixed. Put the mutton into a deep dish, and pour the liquor boiling hot over it. Turn and baste it with the brine for five days, then add three ounces of salt to the liquor, and continue to turn and baste the meat for ten days longer. At the end of this time, take it from the pickle, rub it with coarse cloths till perfectly dry, then slacken a large piece of quick lime in water, and rub it very thick over the surface of

the meat with a brush. Hang the ham in a chimney, where wood only is burnt, for a fortnight.

Observation.—The white-lime wash not only preserves the meat from flies, but will indicate by its colour whether or not the ham has been sufficiently smoked.

Quaking Pudding.

Boil a quart of cream, sweeten it with sugar to your taste, and let it grow cool, then stir in two table-spoonsfull of fine flour, and add four eggs well whisked. Butter a mould, and pour in the ingredients; place a piece of writing paper over the bottom, tie up in a cloth, and hang the mould, top downwards, in a sauce-pan of boiling water, for an hour. Be very careful in taking the pudding out of the mould, tap the sides of it smartly, if you think it adheres, as its appearance is spoilt if sent to table broken. Grate nutmeg over the top. Serve it with melted butter, to which two glasses of Madeira, and a dessert-spoonful of powdered sugar has been added.

Hessian Soup.

Wash well in luke-warm water half an Ox cheek, with a whole tongue. Boil these in six quarts of water until the meat be tender, pour off the liquor, and when quite cold, skim away the fat very carefully. Cut the meat off the bones into proper sized pieces, and the tongue into slices, and set these by. Peel, and slice, half a dozen potatoes, the same number of onions, turnips, and carrots; add these with a bunch of mixed sweet herbs, a quart of split peas, and the bones, to the liquor, and let all simmer till the vegetables are reduced to a pulp, take out the bones, strain the soup

through a coarse sieve, season with salt, a few grains of Cayenne pepper, and a very little mace in powder, and warm up again in a hot-water bath when the soup is required for table.

Ragout of Ox Head.

The meat you have laid aside can be served the same day, or the next, as a ragout, which affords you a variety without increasing expense. It is thus managed:

Take from the saucepan a pint and a half of the liquor, before the vegetables are put in. Mix a table-spoonful of flour with a spoonful of salt, another of equal proportions of Cayenne pepper, mace, and cloves in powder, rub the bits of meat, and slices of tongue, over with this seasoning, then lay them in a stewpan, with half a dozen force-meat balls, and the like number of egg-balls; pour in, very gently, the liquor you have reserved, having carefully skimmed it first. As soon as the liquor boils, pour in a glass of Port wine, and two table-spoonfuls of walnut catchup; a few minutes will suffice for warming up the meat. Serve in a deep dish, and garnish with slices of lemon.

Observation.—You will enjoy your soup and ragout, none the less, if you give directions that the vegetables may be sent to some poor family in your neighbourhood.

Lamprey,

As dressed at the Hop-pole Hotel, Worcester.

The fish being carefully cleansed, the tough membrane which runs down the back is removed, and enough strong beef gravy, poured over in the stewpan, to cover them; to this is added a dessert-spoonful of mixed all-

spice, mace, and cloves in powder, a spoonful of salt, a few grains of Cayenne pepper, a gill of Port wine, another of Sherry, and a table-spoonful of horse-radish vinegar. Cover the pan close, and stew very gently, till the fish are quite tender; then take them out, add a couple of anchovies, and the juice of a lemon to the sauce; boil it up, and strain it through a coarse sieve; should it require thickening, add a little flour, and a bit of butter. Warm up the lamprey in the sauce for five minutes before serving. Garnish with slices of lemon, and sippets of toasted bread.

Observation.—Some folks eat mustard with lamprey; but if the fish be dressed as directed, it does not require the addition of this pungent preparation. The farmers' wives, on the banks of the Severn, substitute strong cyder for wine.

Chickens a la Neige.

Select a couple of chickens, with skins as clear as possible; be sure they are carefully picked and singed. Dissolve a spoonful of salt in lemon-juice, add half a tea-spoonful of Chili vinegar, and mix well up with fresh butter; divide this in two, and put a portion inside each chicken. Fasten the pinions and legs with tapes, avoiding skewers, and use neither gizzards nor livers. Peel a lemon, cut the fruit into thin slices, and place these over the breasts and wings, then envelope each bird in the fat of dressed ham. Lay them in a stewpan, with enough well-seasoned veal broth, or white cullis, to cover them. Half an hour, over a slow fire, will be sufficient. Take away the ham and lemon, pass the *consommé* through a fine sieve, and pour it

boiling hot over the chicken, which, if due attention be paid to their cooking, should be as white as

"Unsunned snow."

Apple Jelly.

Take a couple of dozen of ripe and sweet apples; pare, core, and cut them into slices, letting each slice fall into fresh water, which will prevent the fruit from turning brown. When you have prepared your quantity, put them into a sauce-pan, covered with *cold* water, boil till the fruit is quite soft, then force the juice through a tammy, and afterwards pass it through a jelly-bag; take the same quantity of clarified sugar as you have of liquor, boil both together, stirring well; when you find the syrup adheres to the spoon in fine threads, you may conclude that it is perfected. Fill jelly-pots, whilst your preparation is hot; let it stand to grow cold, cover each pot with brandied paper, and tie down with bladder securely.

Madeleine Cakes.

Beat up four eggs, till the yolks and whites are perfectly mixed; add to these, by slow degrees, half a pound of finely sifted flour, and half a pound of powdered loaf sugar, a tea-spoonful of salt, and the peel of a lemon grated; as soon as the ingredients are thoroughly amalgamated, work in half a pound of fresh butter, by the use of wooden spoons, avoid *manual* labour if possible. Butter well as many pattipans of different shapes and sizes as will contain your paste; fill each about half way only, to allow for the rising of the paste. Bake in a slow oven; when done take the cakes out of the

pans, and place them on buttered paper, over thin plates of iron. From half the quantity of cakes, take away, with a dessert spoon, a portion of the centre; fill up the space with marmalades of various sorts, cream, jams, jelly, or sweet-meats, according to your fancy. By this arrangement, a very handsome and varied dish of pasty will be made, with comparatively little trouble or expense.

Spinach in Consomme.

After preparing this vegetable as directed in the Epicure's Almanac for 1841, roll it up into balls, and stew it briskly in veal broth well seasoned, adding enough nutmeg, in powder, to cover a sixpence, and a tea-spoonful of Chili vinegar.

Observation.—Spinach thus dressed is an applicable accompaniment to veal, or boiled mutton; with roast meat, it is advisable to serve it plainly dressed, according to the manner to which I have just alluded.

Roman Punch.

Prepare the quantity of sherbet required in the same manner as recommended in the article, "*Punch à la Ford.*" For every half dozen lemons used, beat up the whites of three eggs, and pour half a pound of boiling clarified sugar upon it; mix this well, and, when perfectly cool, throw in the sherbet; let all be thoroughly iced. When you intend to use it, add spirits in this proportion,—to every six lemons, add half a pint of old Jamaica rum, half a pint of Cognac brandy, and a glass of Maraschino. If you make it in a large quantity, a bottle of Champagne will much improve the flavour. Serve in tall glasses; and if properly

made, your mixture should be smooth, white, and as thick as cream.

The history of *Ponch à la Romaine* is somewhat curious, and deserves a mention. It had been, for nearly a century, the summer refreshment of successive Popes, and their cooks were threatened with the horrors of the Holy Office, if they ventured to impart the secret of its preparation.

The invasion of Italy, by Napoleon, in 1796, served to break through this terrible interdict; a young man named Molas, son to the chief confectioner of Pius the Sixth, no sooner saw the tree of liberty planted in the Eternal City, than he ran away from his father, leaving the pattipans and jelly-bags of the Vatican to their fate, and united his fortunes with those of the conqueror.

Young master Molas became a favourite servant of the ill-starred Josephine; when she died he obtained a situation in the culinary establishment of the Russian Prince, Lieven, and accompanied his Excellency to London, on his appointment as ambassador to our court. The Signor was the first to introduce the papal delicacy in London, and the guests who partook of it, at the Prince's table, were thrown into extacies. The recipe was sent to Carlton-house, in compliance with the wish of the Prince Regent, and his Royal Highness permitted copies to be given to a select few of those he honoured with his friendship; by degrees it became better known, and I remember, about seven years ago, a pastrycook's shop in the Quadrant where this delicious, but insidious punch, was to be *eaten* in perfection.

A French lady, once enjoying some such ice, is said

to have exclaimed, "What a pity that this pleasure is not a sin!" Taste and morality so Parisian can neither need nor merit a comment.

Beef a la Hare.

During the months when game is not to be procured, a very savoury dish, for a remove, can be thus made:—

Put the inside part of a sirloin of beef into an earthen pan, and cover it with equal quantities of Port wine and vinegar; let it soak all night, and till you are about to dress it. Prepare a force-meat, as before directed, roll the beef round it, and tie up with broad tapes, securing the top and bottom. Envelope the beef in thin slices of the fat of dressed ham: when these are nearly dissolved, take them off, baste with the wine and vinegar in which the meat was soaked. Pour over it some good rich gravy, before serving, and send melted currant jelly to table with it.

Black Currant Pudding.

Pour half a tea-cupful of melted butter into a pudding mould, and see that the whole be well and equally covered by it; then drain off the remainder. Cut the crumb of two French rolls into slices about a quarter of an inch thick; butter these on both sides; take as many of them as will line the mould, and stick dried cherries upon one side, in lines, up the centre of each slice; put these into the mould, with the fruit next to the surface; spread black currant jelly over the other slices, and put them one at a time into the shape until you have filled it, but not too full; place the mould top downwards. As soon as this is done, beat up four eggs

in a cup of boiled milk, sweeten with sugar to your taste, and add half a lemon peel grated. Pour in the milk, &c., and when the bread has absorbed as much as it will hold, cover the bottom with buttered paper; tie it up in a cloth, and suspend it in a saucepan of boiling water for an hour. Great care is necessary in taking this pudding out of the mould. Serve with wine sauce.

Gravy Soup.

Score the meat of a leg of beef, and break the bone in two or three places; put this into a large kettle, with rather more than a gallon of water, add half-a-dozen burnt onions, a tea-spoonful of mixed mace and cloves, a salt-spoonful of Cayenne pepper, and a bunch of mixed sweet herbs. Simmer slowly for three hours; if you do not then find the flavour sufficiently strong, give it another half-hour. Pour it into a pan, and let it stand all night; next morning, remove every particle of fat. Slice a couple of carrots, and chop up two heads of celery, boil these with a table-spoonful of mushroom powder, in a separate saucepan, with a little of the soup. When the vegetables are quite tender, force the pulp through a coarse sieve; strain the soup, add the carrots, &c., and serve quite hot with toasted bread.

Observation.—If properly made, gravy soup should be nearly transparent. Vermicelli can be added if you like it, for which, see Epicure's Almanac, 1841.

John Dory

Is dressed in the same manner as turbot, boiling according to the size. You can either strew the fish with whole capers, or serve it with lobster sauce.

Observation.—The Dory is an illustration of the wise old saw, "'Tis a risk to judge by appearances." A more hideous, mis-shapen creature hardly swims; and yet, for flavour, he exceeds all other finny things. The golden carp, speckled trout, the mullets, red and gray, may be more tempting to the eye, but appeal to the palate, and ugly John carries away the palm.

It is worthy of remark, that the name of this fish, so English in its sound, and given by one of our own dramatists as an appropriate appellation to a bluff British tar, is, after all, but a corruption from the French, in which language it is denominated "Jaune D'orée," from its colour.

Partridge Pie.

Cut off the legs at the second joint, from four partridges; chop up the livers finely, with an equal quantity of veal udder, then add a small bunch of parsley and three young onions, also chopped fine. Season with salt, Cayenne pepper, mace, and allspice, in powder, till you have a good force-meat; moisten this with yolks of eggs; stuff each bird with these ingredients, and envelope them in the fat of dressed ham. Cover the bottom of a properly sized dish with a layer of force-meat, then put in the partridges, filling up the spaces with the seasoning; pour in two table-spoonsful of catchup, and sprinkle a tea-spoonful of mushroom powder, over all. Cover with a light paste, and bake for an hour in a moderately heated oven.

Meg Dod's Wassail-Bowl.

"Crumble down, as for Trifle, a nice fresh cake (or use

macaroons, or other small biscuit), into a china punch-bowl, or deep glass dish. Over this, pour some sweet rich wine, as Malmsey Madeira, if wanted very rich; but raisin wine will do. Sweeten this, and pour a well-seasoned rich custard over it. Strew nutmeg and grated sugar over it, and stick it over with sliced blanched almonds."

Observation.—The worthy landlady of the "Cleikum Inn, Saint Ronan's," must have been blind fou, when she called the above "a wassail-bowl." The old dame endeavours to conceal her blunder, by confessing that what she prescribes "is, in fact, just a rich eating posset;" the true wassail-bowl of the Saxons was made of warm ale, spiced and sugared, in which half-a-dozen eggs had been beaten up, and some three or four "roasted crabs" thrown in, as a crowning relish.

Italian Cakes.

Grate the peel off three lemons, then break up eight eggs into a large basin, whisk them up well, add the lemon peel, and, by slow degrees, a pound of finely powdered sugar; these materials will require, at least, half-an-hour's mixing. Have ready a pound of sifted flour, and put this to the other ingredients, a spoonful at a time, till you have used the whole quantity. To insure a proper size for the cakes, use a wooden hoop, about a quarter of an inch thick, and three inches clear in the diameter; mould the paste with this, and spread the cakes upon buttered paper; bake in a well-heated oven. When quite done, take them out, and let them grow cold. Arrange them in pairs, bottom to bottom, in a tin case, which must be kept near the fire for three

days. Be sure to keep them in a dry store-room, if so, they will remain good for many months.

Potato Souffle.

Select a dozen prime potatoes of the largest size; let these be well washed and scrubbed with a brush; bake them in a slow oven till they are perfectly done. Cut away a portion of the end of each, sufficiently large to permit you to take out the interior with a spoon; if properly baked, no difficulty will arise in abstracting the "vegetable farina." Beat up the yolks of a couple of eggs in four spoonsful of cream, add to this a tablespoonful of melted butter; sweeten with powdered sugar, and then put in a spoonful of salt, and the peel of half a lemon grated. Mix these with the potato flour, and then add the whites of the eggs, previously well whisked up. Fill the skins, adjust the portions cut off, place the potatoes in the dish you mean to use, and set it in a quick oven for twenty minutes before serving.

Observation.—This will be found to be about as delicious a way of treating "Irish wall fruit," as any preparation extant.

Camp Vinegar.

Wash and bone three anchovies, break up two cloves of garlic, and bruise them in a mortar for ten minutes; put these into a jar with a pint of the best white wine vinegar, half an ounce of Cayenne pepper, a tablespoonful of walnut catchup, and another of Indian soy, add four cochineals reduced to powder. Place the jar on the hob for a month, shaking it as often as conve-

nient. Filter through blotting paper into sauce bottles for use.

Breast of Mutton and Green Peas.

Cut the meat off a breast and scrag of mutton in pieces two or three inches square, take away all the fat, dissolve it, and fry the mutton in it till the meat is of a dark brown colour; set this aside. Put the bones into a stewpan with a bunch of parsley, an onion in slices, a bundle of mixed sweet herbs, a little salt and pepper; cover with *cold* water, and let all simmer till you have extracted a well-seasoned gravy; skim very carefully, and strain the liquor through a sieve; then put in the mutton, and a couple of quarts of green peas. Stew for half an hour over a low fire, and serve in a deep dish.

Observation.—Mutton thus cooked is called by the French *à la Bourgeoise.*

Leveret.

A leveret should be well washed in several waters, to free it from the juices before dressing. It is usual to introduce the liver, chopped small, into the force-meat, with which the animal is stuffed. Directions for roasting hare will be found in the Epicure's Almanac, 1841. You cannot do better than to follow these, allowing from half an hour to forty minutes for dressing.

Millet Pudding.

Boil a pint and a half of new milk, and dissolve two ounces of fresh butter in it, then put in powdered sugar till you have sweetened it to your taste; add a teaspoonful of mixed nutmeg and ginger, in powder. Let

the milk grow cold; mean time, wash carefully four ounces of millet seeds (if you prefer the grain *ground*, there is no occasion for the last direction). Beat up three eggs in the cold milk, add the millet, pour in a glass of brandy, stir all well together. Butter a pudding basin, put in the ingredients, secure all with a cloth, and boil for an hour.

Observation.—This is an acceptable dish for a convalescent patient.

Soup and Bouilli.

Cut four pounds from the centre of a brisket of beef, put it into a deep saucepan, with plenty of water, at least two inches deep above the surface of the meat, give it a brisk boil, and take off the scum as it rises. Put in a turnip, peeled, and cut in slices, a carrot scraped and sliced, a leek, an onion, and a head of celery cut up, a bundle of mixed sweet herbs, in powder, and a bunch of parsley, a few grains of Cayenne pepper, and a couple of cloves; let all this simmer for four hours. Boil, in a separate saucepan, a turnip, an onion, and a carrot whole, when cooked, set them by to cool. At the expiration of the time specified, take out the beef, and place it on a dish to drain; strain off the liquor into an earthen pan, and when quite cold, take away the fat. Cut the whole vegetables into squares, and when the soup is required, warm these up with the beef, in the strained liquor, for ten minutes. Serve with toasted bread. Place the meat upon a dish, for the convenience of carving, or, cut it from the bones into properly sized mouthfuls, and send it to table in the soup.

Brill.

The directions given for turbot are applicable to brill, making due allowance in the time of boiling for the difference of weight in the fish. Serve with melted butter, in which a table-spoonful of horse-radish vinegar has been mixed, and cover the surface of the fish with the coral, or spawn of a lobster. Send Reading sauce, and a fresh lemon to table also.

Observation.—The best brill are caught on the Kentish coast, between the North Foreland and Dungeness.

Turkey Giblets.

The liver, gizzard, neck, and pinions of a turkey are called the giblets, by many cooks; a very acceptable dish can be made of them by following these directions:—

Having soaked them in warm water, to free them from the juices, cut them into properly sized pieces, which fold up in thin slices of streaky bacon. Stew for forty minutes, in a rich and well seasoned brown gravy. Just before serving, warm up three or four small burnt onions, with the giblets.

Mock Cream.

Stir into a pint of new milk, a dessert spoonful of finely sifted flour, pour this into a saucepan, and simmer it very gently for five minutes, but do not let it boil; beat up the yolk of an egg, with a very small quantity of powdered sugar, add this to the milk, give it a brisk boil, and pass it through a fine sieve.

Observation.—We are indebted to the late celebrated Alderman Birch, for this substitute for dairy cream.

Long residence upon Cornhill had doubtless convinced him of the difficulty of procuring the genuine article, and what I have just recorded has the advantage of being far superior to "the juice of snails and lime water," so often retailed as a treat to the lieges.

Edinburgh Diet Cake.

Whisk up in a bowl the yolks and whites of eight eggs; to these, add by slow degrees a pound of well sifted powdered sugar; stir these together for at least a quarter of an hour; then add the peel of two lemons, finely grated, and a stick of cinnamon, reduced to powder. Mix, by a table-spoonful at a time, three quarters of a pound of flour. When all is properly amalgamated, lay the dough on buttered paper, bake quickly, and you will have a very light and agreeably tasted cake.

Colecannon.

To a dish of mashed potatoes add one third of their quantity of young cabbage, savoy, or spinach, previously boiled and mashed also. Season with pepper and salt, add a good sized slice of butter, warm up all together, and serve in the same manner as spinach.

Observation.—This is a favorite dish in Ireland, where it is also called "Calecannon;" but, whence the derivation is obtained, has puzzled the Antiquary almost as much as the original purpose of those funnel-shaped towers, found so frequently in the Green island; it is not improbable that it will be ascertained ere long, that these were intended as chimnies above the grates used for the preparation of the very dish now on the *tapis*.

Kitchener's Sauce Superlative.

"A pint of Claret or Port, a pint of mushroom catchup, half-a-pint of walnut pickle, four ounces of powdered anchovy, an ounce of fresh lemon peel, cut very thin, the same quantity of shalots, and scraped horse-radish, an ounce of black pepper, and allspice, a drachm of Cayenne pepper, or three of curry-powder, and a drachm of celery seed. Infuse these in a wide mouthed bottle, closely stopped for a fortnight, and shake the mixture every day; then strain and bottle for use."

Observation.—As an inducement to "the good housewives of Great Britain to prepare their own sauces," the Doctor proceeds to remark; "and, as a fair lady may make it herself, its relish will be not a little augmented by the certainty that all the ingredients are good and wholesome." The great objection to following Kitchener's directions so ingeniously backed, is the fact, that his "Sauce Superlative" would prove twice as expensive as that sold by Cross and Blackwell, Lazenby and others. If you desire a preparation, at once *cheap* and relishing, consult the Epicure's Almanac for 1841. Article, "Home-made Fish Sauce."

Cold Roast Beef Fricaseed.

Cut the meat into thin slices, and pare off all the fat, gristle, or skin; cover with flour, and set these by whilst you extract a gravy from the bones, and other portions, omitting the fat; season the liquor with pepper and salt, and add three or four young onions, and a bunch of parsley to it. When you find it sufficiently strong, add a glass of Port wine, the juice of

half a lemon, and the yolk of an egg; then warm up the slices quickly, but do not let the sauce boil, or the meat will become tough.

Prune Tart.

In the early spring, when from the absence of fresh fruit you are obliged to have recourse to preserves &c., a very excellent tart can be made of French plums, or as they are commonly called prunes. Let as many as you require be well washed in warm water, cut open, the stones extracted, broken, and the kernels mixed with the fruit; line a dish with puff paste, put in the prunes, moistened with orange flower water, cover the top, and bake the usual time according to the size of your dish.

Milked Flip.

In a quart of new milk, beat up the yolks of half a dozen eggs, sweeten with powdered sugar, to your taste. Pour this into a bowl, and add half a pint of brandy, rum, or whiskey, whichever you prefer; grate nutmeg over the surface, and throw in a spoonful of finely shreaded lemon peel. Whisk up the whites of the eggs to a froth, and add these to the other ingredients.

Observation.—On a cold winter's night, a moderate quantity of the above, may be taken with advantage. It is in constant request, in America, morning, noon and night, denominated by the Yankees "Egg nog."

It is also a favorite morning refreshment in Scotland, under the somewhat strange title of "Auld man's milk."

Euphrasia, bearing a goblet of it to her father's dungeon, would look better in a picture than she does in her recorded office.

Clermont Soup.

Cut a dozen silver onions into slices, and fry them gently, in fresh butter, till they are of a bright brown tint; drain them well. Season as much rich veal gravy as will be sufficient to fill a tureen, when quite warm put in the onions, and two table-spoonsful of finely grated Parmesan cheese. Serve with fried bread cut into dice.

Baked Salmon Trout.

Select a fish of about four pounds weight, for this dish. Let it be scaled and cleaned, and fill the interior with the same forcemeat as recommended for "Savoury Haddock;" fasten the head and tail together, and set the fish by, whilst you prepare the following sauce:—

Slice a carrot, an onion, a couple of shalots, to these add two table-spoonsful of mixed chopped parsley, thyme, and sweet basil, a couple of cloves, and a salt spoonful of Cayenne pepper and allspice in powder. Boil all these in vinegar, and dissolve a lump of butter in it. When your sauce is ready, strain it through a sieve, pour a portion of it quite hot over the fish, place the trout in the oven, and let it be well basted with the sauce, whilst baking. Before serving remove the fish to the dish you intend using, thicken the sauce with flour, add the juice of a lemon, and a glass of Madeira, and pour the sauce round the fish, just before you send to table.

Braised Goose.

Select a deep stew-pan, that will hold the bird conveniently, cover the bottom of it with slices of bacon,

or ham fat; an onion, turnip, and carrot peeled and sliced, a table spoonful of mixed sweet herbs, a teaspoonful of mixed mace and Cayenne pepper. Truss the goose in the same manner as you would a fowl for boiling, cover the breast and wings with thin slices of ham fat, lay it in the centre of the stew-pan, and put an equal quantity of the ingredients before named over it. Cover closely, set the pan upon hot embers, place some on the cover, and stew very slowly for forty minutes; then take out the goose, keep it hot while you boil up the sauce, strain it, and pour it over the bird before serving.

Observation.—I cannot conscientiously recommend this to persons of delicate digestion, though they may with safety partake of a Turkey, dressed in the same manner. The latter bird thus cooked is considered the *ne plus ultra* of the Gastronomic art, else wherefore exist the following quaint lines?

"Turkey boiled is Turkey spoil'd,
And Turkey roast is Turkey lost;
But for Turkey *braised* the Lord be praised!"

In quoting these, however, I beg leave to protest against the opinion expressed in the two first lines.

Bath Buns.

Rub up half a pound of fresh butter in a pound of carefully sifted flour; beat up half a dozen eggs in four table-spoonsful of milk, mix these with the dough, and then add a table-spoonful of good yeast; put all in a deep pan before the fire for an hour, then add an ounce of carraway seeds, and six ounces of powdered sugar to the other materials. Mould the

dough into buns, and place them on a baking plate covered with buttered paper, bake in a hot oven for ten minutes, then glaze the tops with egg and sugar, strew a few carrraway seeds over each, and set them in the oven for five minutes longer.

Windsor Beans,

When very young, are an appropriate accompaniment to a joint of pickled pork, a portion of gammon, or a nice bit of streaky bacon. They should be boiled in abundance of water, in which a handful of salt has been dissolved, and before sending to table should have parsley and butter poured over them.

Glasgow Punch.

I extract the following recipe for the making of the far famed Glasgow punch from the brilliant pages of "Peter's Letters."

"The sugar being melted with a little cold water, the artist squeezed about a dozen lemons through a wooden strainer, and then poured in water enough almost to fill the bowl. In this state the liquor goes by the name of Sherbet, and a few of the connoisseurs in his immediate neighbourhood were requested to give their opinion of it, for in the mixing of the Sherbet lies, according to the Glasgow creed, at least one half of the whole battle. This being approved by an audible smack from the lips of the umpires, the rum was added to the beverage, I suppose, in something about the proportion of one to seven. Last of all the maker cut a few limes, and running each section rapidly round the rim of his bowl, squeezed in enough of this more delicate

acid, to flavour the whole composition. In this consists the true *tour de maître* of a punch maker."

Observation.—With an affection and respect for every thing Scotch, I cannot forbear expressing my conviction that the foregoing directions are faulty in the extreme. I will say nothing of the astounding information afforded that lemon juice, sugar and water, mixed together, are called "Sherbet," but will maintain that one glass of punch, made after the fashion of the late General Ford, is worth a dozen bowls of the Glasgow drink. In the latter none of the highly flavoured essential oil is used, and rum *only.* as the spirit; to be sure the introduction of lime juice is recommended, but as limes are not to be procured at all times, I have only to reiterate that I back *my* General against—

"One provost, four bailies, a town clerk and six deacons;"

Even though they be the Magnates of this great northern city.

Savoury Brisket of Beef.

Put seven or eight pounds of brisket into a stew-pan and cover it with water, let it simmer till the meat be quite tender. Cut away the bones, and let the liquor grow quite cold, that you may remove all the fat from the surface. Mix, with a pint of the clear liquor, half a pint of Port wine, a table-spoonful of walnut catchup, a spoonful of mushroom powder, and half a dozen artichoke bottoms; to these add a salt spoonful of mixed Cayenne pepper, and mace in powder. Boil a couple of carrots, and a couple of turnips, and cut them into

small squares, strew these over the meat, and warm it up very gently in the sauce for a few minutes. Truffles, if convenient, may be also used with advantage.

Broiled Partridges.

A brace of birds trussed, split down the back, and dressed in the same manner as I have recommended as an improvement upon the old plan of broiling fowls, will be found very palatable, with the advantage of being cooked in half the time required for roasting them.

Cocoa-Nut Cream.

Finely grate half a pound of fresh cocoa-nut, and mix this in a pint of cream, sweetened with powdered sugar, and thickened with egg as before directed.

Observation.—In the East and West Indies powdered cocoa-nut is constantly used in various culinary preparations. It imparts a rich aromatic bitter, and has none of the deleterious qualities which are found in the bay-leaf, and I strongly recommend its substitution.

Milk Soup.

Put into a couple of quarts of new milk, a spoonful of salt, four lumps of sugar, and a stick of cinnamon. Boil them. Make a few thin slices of toast, enough to line the bottom of the tureen you intend to use, pour a little of the boiling milk over them, and put the tureen in a warm stove till required. Five minutes before serving, beat up the yolks of half a dozen eggs in the milk, stir it well, and pour it into the tureen.

Observation.—The introduction of a quarter of a pound of sweet almonds, blanched and prepared as di-

rected for "Almond Soup," renders the above homely sounding soup, *Potage de Lait.* A much finer name for your bill of fare.

Perch in Wine.

Clean and prepare a brace of perch, put them into a stew-pan, with a pint of beef gravy, properly seasoned, and a pint of Sherry or Madeira. When the fish are quite done, take them out, strain and thicken the sauce, add to it a glass of Port wine, a tea-spoonful of Chili vinegar, and a small bit of anchovy paste, about the size of a bean. Warm up the fish again for five minutes; before serving, garnish with slices of lemon.

Pleasure-Party Pie.

"That time of year," like "the days when we went gipsying," while threatened dearth is sure to be averted by the hopes of intended Pic-Nic-ers, that "the weather will continue fine," dissolve *quantum suf.* of rich beef jelly, in delicate proportions of the following materials. Genuine catchup, lemon juice, Port wine, and Chatna sauce. See that when the amalgamation again is cold, it forms a fine jelly. Prepare two tender young ducks for roasting, they will not now be too *dear* little ducks. Make this forcemeat. "Take the venom out" of your onion, by laying it, cut in slices, in warm milk and water, for ten minutes; chop it with a few leaves of fresh sage, a very little lemon peel, nutmeg, Cayenne, and salt; mix this with finely crumbled bread; beat up the yolks of four eggs, and so moisten your stuffing, with which you may fill the craws, if you have too much for the interiors. Semi-roast your birds, slowly

at first ; then secure their skins the crisp, brown charm, which may rank with that of a roasting pig's crackling. Next, not only carve, but thoroughly disjoint them, separating both front and rear into small portions. Line a pie dish fit for their reception with light paste, arrange them therein. Warm the gravy, pour on as much as possible, cover with paste, having an aperture at top, for adding the rest ; stop this ornamentally, bake your pie, and produce it frigid,

"Under the greenwood tree."

Not only does it save much knife and fork trouble, but, with its paste and jelly, is a far more complete refection than cold poultry, however excellent, can be. From its mildness, too, it offers no "preventive check," to those labial endearments which used to constitute the pleasure of such parties "a long time ago." PROBATUM EST !

Observation.—This entirely original recipe has been sent me by an inventive friend. I feel certain, that, on trial, it could not disappoint the most trusting anticipations ; and see no reason why my readers should wait for an *al fresco* banquet, ere they become acquainted with its merits. Why should it not, in the summer, give pleasure to a party safe between four walls?

CALEDONIAN SHORT-BREAD.

Divide a pound of fresh butter into small pieces, and mix these, by slow degrees, with three pounds and a half of finely sifted flour. Cut two ounces of candied orange peel, and the same quantity of citron, into bits of about three quarters of an inch long ; blanch, and divide into

four, two ounces of sweet almonds, add the fruit and six ounces of powdered sugar, to half a pound of melted butter, then mix all the ingredients together as quickly as possible; if you take too much time in kneading, your short bread will not be so crisp as it ought. With a rolling pin make your paste quite flat, and about an inch and a half thick, divide it into oblong squares, indent the edges with a flat skewer, stick a few bits of candied fruit on the top of each, and strew small sugar-plums over them. Cover baking plates with flour, lay your short bread carefully on these, and bake in a moderately heated oven.

Ruby Jelly.

Boil slowly, in two quarts of water, half a pound of hartshorn shavings, with the rind of three oranges, and three lemons finely grated; when reduced to a quart strain through a sieve, and as soon as it is cool sweeten with powdered sugar to your taste, add a gill of Madeira, and half a dozen cochineal in powder. Whisk up in these materials the whites of six eggs; set it again on the fire, do not stir it, but when it is on the point of boiling, run it through a jelly bag into the mould you intend using.

Observation.—A shape of this surrounded by brilliant amber coloured calf's foot jelly, makes an elegant and tempting looking dish.

Carrots, Antwerp Fashion.

Good sized fresh carrots are par-boiled, cut into slices about the third of an inch thick, and then stamped with a star-shaped instrument. These are stewed in butter

with a bunch of parsley, and three or four small onions chopped fine, and seasoned with a moderate quantity of pepper and salt.

Parsnip Wine.

Scrape and cut into quarters eight pounds of parsnips, boil these in a couple of gallons of water, till they are quite soft; strain off the liquor without crushing the vegetables, measure it, and to every gallon add three pounds of loaf sugar and half an ounce of crude tartar; let it cool, and then add the necessary quantity of yeast. Ferment it near the kitchen fire for four days, then put in the bung, and bottle in about two months.

Observation.—The admirers of home-made wines assert that parsnip is superior to all others. I have never tasted it, but have heard a dear old lady rave about its excellence so repeatedly that I cannot entertain a doubt on the subject, though, were I offered my choice, I am inclined to believe I should prefer Madeira. There is no accounting for the difference of tastes!

Casserole of Roast Mutton.

From a cold leg of mutton cut slices not too thick, and free from fat, sprinkle these very sparingly with equal quantities of flour, Cayenne pepper, and salt. Pour a teacup-ful of melted butter into a pudding mould, shake it well till the sides are completely covered. Have ready a dish of mashed potatoes, prepared with cream, mace, &c., as before directed; line the mould about half an inch thick with the vegetable, fill up with the slices of mutton, and a good layer of the potatoes at the bottom, tie writing-paper over it, and

bake for half an hour in a slow oven. Turn out the contents, and garnish with India pickles.

Observation.—This is at once an elegant and economical dish, and well deserving the notice of good housekeepers.

Fawn.

This delicate meat should be dressed the day after killing, if possible. The hind quarters are the best portions. Before roasting, let the joint be enveloped in veal caul, and liberally basted with fresh butter during the cooking. Five minutes before taking up, remove the caul, and dredge the meat with fine flour to froth the outside. Have ready a good, strong, and well-seasoned mutton gravy to pour over it, and serve with melted currant jelly, and Port wine sauce.

Castle Puddings.

Mix an ounce and a half of finely sifted flour, with the same weight of powdered sugar. Dissolve in a basin, before the fire, an ounce and a half of fresh butter, beat this up till it becomes creamy ; whisk a couple of eggs, and mix them slowly with the butter, stir in the sugar, and, afterwards, the flour; add a spoonful of grated nutmeg, and half a lemon-peel grated. Put the ingredients into custard cups, and bake in a moderately heated oven for twenty minutes.

Soup a la Meg Merrilies.

" This savoury and highly relishing new stew soup may be made of any or every thing known by the name of game. Take from two to four pounds of the trimmings or coarse parts of venison, shin of beef, or

shanks or lean scrag of good mutton, all fresh. If game is plenty, then use no meat. Break the bones, and boil this with celery, a couple of carrots and turnips, four onions, a bunch of parsley, and a quarter of an ounce of pepper-corns, the larger proportion Jamaica pepper. Strain this stock, when it has boiled for three hours. Cut down and skin a blackcock, or woodcock, a pheasant, half a hare, or a rabbit, a brace of partridges or grouse, or one of each, (whichever is obtained most easily), and season the pieces with mixed spices. These may be floured and browned in the frying-pan; but, as this is a process dictated by the eye as much as the palate, it is not necessary in making this soup. Put the game to the strained stock, with a dozen of small onions, a couple of heads of celery, sliced, half a dozen peeled potatoes; and, when it boils, a small white cabbage, quartered; black pepper, allspice and salt, to the taste. Let the soup simmer, till the game is tender, but not over done; and, lest it should, the vegetables may be put in half an hour before the meat.

"This soup may be coloured and flavoured with red wine and two spoonsful of mushroom catchup, and enriched with forcemeat balls."

Observation.—This is also called "Poacher's Soup," so I scrupled not to follow the example of the bold outlaws, but poached it from Mistress Meg Dods.

The words, "Partridges, or grouse, or *one of each*, (whichever is obtained most *easily*,) are quite in the liberal spirit of gipsey game-robbers. The materials enumerated might more than satisfy a formidable horde of tan-skin marauders. "Men may sleep, and have their throats about them, at that time; nevertheless,

knives (or knaves) have edges." But, could I ever, with personal safety, sup off this soup and bouilli, as guest of the free rovers to whom it is dedicated, I have no doubt, that "the ingredients of their cauldron" would inspire me to prove my grateful admiration by chanting the fine old West Country song, in which occurs these characteristic and logical lines :—

"Zo now zuccess to poaching!
'Cause *I* do zay't be vair!"

Turbot Salad.

A very handsome, and at the same time piquant dish can be made, should your larder contain any cold turbot.

Dress a salad as directed in the Epicure's Almanac for 1841, and place it in a proper bowl. Cut the cold fish into long pieces, and about half an inch broad. Wash and bone four anchovies. Cut a root of beet long ways, into slips, the same size as the turbot. Strew the top of the salad over with whole capers; and then arrange the anchovy, beet, and turbot, alternately upon the vegetables, which should be piled up, on purpose for the display. Ornament the top with a dahlia, cut in beet root, supported by two green bay leaves, which may be cut up, at pleasure, with the rest of the contents of the salad bowl.

Innocent Goose.

Many persons are liable to find the perfume of *very* savoury fare, reaching them before dinner, destroy the appetite.

Geese, with their sage and onions, may be deprived of power to breathe forth any incense, thus :—

Pare from a lemon all the yellow rind, taking care not to bruise the fruit, nor cut so deeply as to let out the juice. Place this lemon in the centre of the seasoning, within your bird. When, or before, it is brought to table, let the flap be gently opened, remove the lemon with a table-spoon; avoid breaking, and let it be instantly thrown away, as its white pithy skin has absorbed all the gross particles which else would have escaped. Neither goose nor stuffing, of course, have any flavour of *lemon*, as the substance with which they have been at close quarters is perfectly insipid; yet, not only will it be found to have taken up the acrid qualities of the root, but drawn from every part of the flesh and fat such attributes as are rather rich in strength than sweetness.

Observation.—This method has never yet been made public; but is practised in the establishment of an eminent surgeon of Bristol, who, taking a friend, one day, five minutes before dinner, to the very kitchen door, asked him, 'if his nose guessed what their *roast* would be?' This gentleman, my informant, possesses keen and fastidious senses, yet owned that 'he had no idea on the subject, but veal, lamb, or pullet, came to him sure of an equal welcome.' He added that, when he beheld a Goose, astonishment made him look very *like* one!

Apple Puffs.

Roast, very gradually, in an American, or Dutch oven, as many rough coated apples as required. Take out the pulp with a dessert spoon, taking care not to disturb the core. To every four apples use the rind of one lemon, finely grated, add this and sweeten with

powdered sugar to your taste. Make a light puff paste, with plenty of eggs and a proportion of sugar properly mixed in it. Use up the pulp by a dessert spoonful at a time, surround it with paste, and be careful to make your puffs of a moderate size, (very much smaller than any of Colburn's) bake in a quick oven, and serve either hot or cold.

Stewed Red Cabbage.

Cut into thin slices, enough of the heart of a red cabbage to fill a pudding basin of about a pint and a half in capacity; wash and separate the folds of the vegetable. Have ready an onion, boiled in two waters, then, chopped fine, add this to the cabbage, taken from the water but not drained. Melt enough butter to cover the vegetables, put both into a stew-pan with a couple of spoonsful of salt, half a salt spoonful of Cayenne pepper, and two of cloves in powder. Cover the stew-pan close, and let all simmer for forty minutes. Fry balls of forcemeat, or if more convenient, sausages, and range these round a dish and put it into the oven. Take off the top of the stew-pan and pour in three table-spoonsful of vinegar, when *that* boils place the cabbage in the centre of the dish, and send it to table.

Orange Cream.

Cut the rinds off a couple of Seville oranges, in the same manner as directed regarding lemon peel in the making of punch; boil these till they are tender, then beat them into a paste in a mortar; moisten with a gill of Cognac brandy. Strain the juice of the oranges through a sieve, mix with it eight ounces of powdered

sugar, and the yolks of half-a-dozen eggs. Mix all the ingredients together for ten or twelve minutes, and then add, slowly, a quart of boiling cream. Stir till all becomes cold, then fill your glasses, and keep them in a cool place till required for table.

Tonic Bitters.

Cut up, into little bits, an ounce and a half of gentian root, a quarter of an ounce of dried Seville orange peel, and a drachm of snake root. Pound in a mortar two ounces of juniper berries, a quarter of an ounce of coriander seeds, a quarter of an ounce of *calamus aromaticus*, and half a drachm of cardamom seeds. Put all these ingredients into a jar, containing five quarts of brandy, or whiskey ; give the jar a good hearty shaking when the materials are first put in, but let it remain quiet afterwards. Cork it down well, and keep it in a cool place for a fortnight, then strain off through blotting paper into conveniently sized bottles for use.

Observation.—The substitution of good Sherry for *alcohol*, will render a glass of this excellent tonic more acceptable to those who fear the effect of strong cordials, and will prove equally efficacious.

Neilgherry Pilau.

Stew, in rich, well-seasoned beef gravy, enough rice to fill the dish intended. Meantime, broil half a dozen mutton chops, quite free from fat. Frizzle before the fire, or over it, if you are using wood, half a dozen slices of lean ham. Spread a layer of the stewed rice upon a dish, then arrange your mutton and ham on the top, and cover the meat with the rest of the rice, press it

down with a trencher, glaze the top with yolk of egg, and brown the dish in an oven, or before the fire. Whilst this is doing, fry a dozen silver onions brown, and boil six eggs hard, for the yolks. Garnish with these, and serve with Chatna sauce, and Chili vinegar.

Observation.—Boiled chicken, or veal cutlets, are equally applicable for a pilau. Some cooks add curry powder to the gravy. *Chacun à son gout.*

Black-Cock.

These delicious birds should be dressed before a bright fire, and great care taken that they be well basted, and not over-done. Ten minutes before serving make a round of toast, squeeze the juice of a lemon over it, and then lay it in the dripping-pan, place the birds upon this for table, and send melted butter only, highly seasoned gravy destroys the true flavour of black-cock, or his mate, grey-hen.

Devil of Almonds.

Blanch two or three dozen sweet almonds, or more if your party be a large one, and "serious drinking," to use an Hibernian phrase, be contemplated. Split the fruit into halves, and fry them in fresh butter, till they are well browned, then sprinkle Cayenne pepper and salt over them, and serve quite hot. Remember, that you use twice as much of the spice as of the saline ingredient.

Usquebaugh.

Grate nutmegs till you have half an ounce in powder, put a quarter of an ounce of cardamom seeds, and a quarter of an ounce of cloves, into a mortar, and reduce

them to powder Cut out the pips of raisins of the sun, till you have prepared a pound weight of the fruit; grate the rind of two Seville oranges, add to these half a pound of brown sugar-candy, in powder, and a dessert-spoonful of the tincture of saffron; put all these into a jar with a couple of quarts of pure malt whiskey, free from the turf flavour so desirable upon other occasions. Shake the jar as often as possible, for three weeks; then filter through blotting-paper into bottles for use.

Observation.—Although the name of this Hibernian cordial is derived from *Usque-beæ*, Anglice, *Yellow water*, it often, in compliment to the isle wherein it was originally concocted, wears an *Emerald* hue, produced by the introduction of spinach-water. This tempting liqueur, which used moderately could do no harm, or reserved for application as a stimulant-restorative, in case of *need*, might even do good, is so antiquated and obsolete, that its very title may be forgotten, save by the *few* not ashamed of remembering, and preferring to what is *now* called *music*, such fine old English glees as—

"When Arthur first at *court* began."

The one of his "*three* serving men" who earliest meets a fit reward for his national taste, and for *thieving* from his master, is thus despatched:—

"Usquebaugh *burnt* the Irishman,"

who, we are led to suppose, imbibed such *lashings of that same*, that like Jacob Faithful's mother, he died of "Spontaneous combustion."

Cabbage Soup,
As made in Germany.

Shred the hearts of two white cabbages into fresh water, put them into a stew-pan, with enough butter to prevent burning, and let the vegetables become tender by a slow fire, having the stew-pan closely covered. Have ready as much well-seasoned veal stock as would half fill your tureen, and the other half of rich beef gravy, put in the vegetable, skim well till all fat is removed, throw in the usual quantity of toasted bread properly cut into dice, and serve quite hot.

Curry of Cod Fish.

Cold cod fish can be redrest as a curry, thus:—

Separate the flakes and cover them with flour; slice a couple of onions and fry them in butter to a rich brown, put the fish and vegetables into a stew-pan, with a cupful of veal broth, another of cream, and a table-spoonful of curry-powder. Ten minutes warming will be quite sufficient. Prepare rice as directed in the Epicure's Almanac, 1841.

Marinade of Chicken.

Parboil a couple of fat young chickens, cut them into joints, and put these into an earthen pan with some sprigs of parsley, the juice of two lemons, an onion sliced, a spoonful of salt, and half that quantity of Cayenne. Cover down the vessel, and place it upon the hob for a couple of hours, stirring the contents six or eight times. When the dinner hour arrives, beat up a couple of eggs in enough flour to make a batter, take

out the chickens, joint by joint, dip each in the batter, and fry them in clarified dripping. Warm up enough tomato sauce to cover the dish you intend using, dispose of the joints on this, and send to table, garnished with slices of lemon, or barberries. The materials in which the chickens were steeped, may be added to soup, beef gravy, or stock.

Restorative Jelly.

Simmer slowly, for an hour, in two quarts of water three quarters of an ounce of each of the following materials; pearl barley, eringo-root, sago, hartshorn shavings, and rice; strain it through a proper bag, and warm up a portion of it, in either wine, or milk, according to the diet permitted the invalid.

Observation.—Doctor Jebb, an eminent physician of Gloucester, used to prescribe this jelly as being at once light and nutritious. It is by no means a despicable foundation for soup.

Shrewsbury Cakes.

Mix eight ounces of flour in half a pound of fresh butter, then add six ounces of finely powdered sugar, beat up a couple of eggs in two table-spoonsful of rose water, to these put half an ounce of carraway seeds, and a stick of cinnamon reduced to powder, mix all the ingredients well together. Upon a well floured paste-board, spread the paste, a quarter of an inch thick, and divide it into cakes, with a knife or stamp, according to your taste. Bake in a quick oven.

Potato Fritters.

Scotch cooks often send potatoes to table in a very tempting and savoury form, by dressing them thus:—

Parboil half a dozen, or more if required, large, long shaped potatoes, cut these in slices, about as thick as a crown piece; beat up a couple of eggs, with a tablespoonful of finely grated bread crumbs, and an equal quantity of the lean of ham rasped small, dip each slice in this mixture, and fry in abundance of boiling lard, or Florence oil. The vegetable thus dressed, is a capital accompaniment to a chop or steak, and is often served as a supper dish without reference to meat.

Cinnamon Cordial.

Put a quarter of an ounce of powdered cinnamon, and half a lemon peel finely grated, into four quarts of whiskey or brandy. Boil two pints of clarified syrup of sugar, and add it, quite hot, to the above, stirring all well together. Put this into a jar, and stop it down closely, shake it occasionally for a week, then filter it as before directed, and draw it off into small bottles for use. This cordial can be watered down to suit the taste of the drinker.

Zwiebel Fleisch,
A German Dish.

Take the skin off half a dozen pounds of the thin flank of beef, and stew it, closely covered down, in two quarts of water, for an hour. Cut the rind off a couple of lemons, put this with a quarter of an ounce of cloves, a dozen heads of black pepper, double the number of

Jamaica pepper-corns, two bay leaves, and a spoonful of salt, into a loose muslin bag. Slice up eight or ten large onions, put all these ingredients into the stew-pan, simmer gently for forty minutes, skimming the fat as it rises. Have a deep dish ready for serving, remove the bag of spice &c.; place the meat in the centre of the dish, and pour the sauce and onions over and round it.

Observation.—There is no reason, that I am aware of, that should prevent the use of primer meat, than the portion selected by the Germans for the concoction of this dish.

Northumberland Puddings.

Sweeten a basin-ful of fresh milk with powdered sugar, and thicken it with finely sifted flour, till you have a good strong batter, pour in four ounces of melted butter, two ounces of mixed candied orange and lemon peels, four ounces of Zante currants, carefully washed and dried, mix these all well together, and then stir in a wine-glass of brandy; pour melted butter into as many tea-cups as you will need, see that the insides be covered, and drain off the superfluous butter; fill with the pudding mixture, bake for fifteen minutes. Take them out of the cups before serving, and pour wine-sauce over the tops.

Knuckle of Veal Soup, As made in Scotland.

Break the bones of a large knuckle of veal, and stick three or four stout skewers into the meat, to prevent its touching the stew-pan, cover it with water, chop up

couple of onions, a turnip, a carrot, a head of celery; add to these a bunch of parsley and lemon thyme, and two dozen pepper-corns; stew till the meat be quite tender, then put in a basin-ful of boiled rice, and the yolks of a couple of eggs; keep it simmering till within half an hour of its being required for table; then take out the meat, strain off the liquor, separate the vegetables from the rice, warm up the veal, rice, and soup again, and you may send the meat to table in the tureen, or on a separate dish, according to your taste.

Salmon Cutlets.

Dip slices of salmon in Florence oil, and strew them over with Cayenne pepper and salt, wrap them in oiled paper; fry for ten minutes in boiling lard, then lay the cutlets on a gridiron over a clear fire for three minutes longer. Parsley and butter, or plain butter with a spoonful of Chili vinegar in it, are the best accompaniments.

Ragout of Pigeons.

Make enough forcemeat to stuff four birds, chopping up the livers with the other ingredients. Brown the pigeons in the frying pan, and then put them into a stew-pan, with enough rich beef gravy to cover them; thicken this with flour, and pour in a coffee cup full of mushroom catchup, and a couple of glasses of Port wine. If fresh mushrooms can be procured add four or five to the stew, breaking them as before directed; in this case omit the catchup.

Snow Cream.

Boil half a dozen dumpling apples, and take out the

pulp carefully, when this has become quite cold, whisk up a dozen whites of eggs to a froth, sweeten the fruit with powdered sugar, and mix it rapidly with the eggs. Heap it on a proper dish, and garnish with dark green leaves, or flowers, to render the contrast of colour, and the immaculate whiteness more apparent.

Petticoat Tails.

With three pounds and a half of flour, mix half an ounce of carraway seeds. Dissolve, in a quarter of a pint of milk, twelve ounces of butter, and three ounces of powdered sugar; pour this upon the flour, and knead it as rapidly as possible; roll out the dough until it is about a quarter of an inch thick; lay a dinner plate, face downwards, upon the paste, and cut round the circle; then place a tumbler glass in the centre, and divide the paste round its edge; take this away, and add to it all the remnants from the outward circle, and form it into a thick cake, the same diameter as the tumbler; divide the ring of paste into eight portions; *these are* the Petticoat tails; bake upon buttered paper, in a quick oven, set the cake in the centre, and surround with the eight sections.

Observation.—Now as all these components would not make a wearable petticoat, nor could the tail of any ever worn be easily rendered good to eat, I will add an authentic historical elucidation.

When the fair widow of Francis 2nd left the Gallic court for that of her own moral, but unpolished land, she brought with her the French tastes, at *first* so uncongenial with every habit of her Scottish subjects. The young Caledonian beauties, with whom she

surrounded herself, however, soon delighted in doing whatever best pleased their witty and beautiful queen-name-sake. Among other such sportive waste-times she enjoyed making ornamental pastry, with their help; and grave men, visiting Holyrood on state affairs, often found, that, if permitted to kiss their sovereign's hand, their beards must first brush away a layer of the raw material, for these "*Petits Gatels*," (Little Cakes.) 'Tis said that the name's corruption was abrupt, not gradual. Frailty, infanticide, and execution, threw a sudden cloud over these dainty idle-pins, pardonable in a mere woman, but (as time proved) ruinous, fatal to a monarch! The catastrophe to which I have alluded, convinced the lovely Stuart's Presbyterian advisers that this "Papist leddy" was careless enough to connive at, nay, encourage, such foreign libertinisms as were too common among French females to cost either shame or regret; but which, in their results, drove a proud daughter of Albyn, to far deeper crime; immediately on the detection of which, her mistress, with the furious, hypocrite prudery, unknown to real virtue, used her power to take life for life. The family name of the ex-favorite, doomed to such summary punishment, is unknown, for, in her own death-wail she sung—

> "This morn the Queen had four Maries,
> To night she'll ha'e but three;
> There was Mary Seaton, an' Mary Beaton,
> Mary Carmichæl, an *me*."

After this, if any fresh palace scrape scandalized that decorous realm, the Gudives of Auld Reekie would groan, "Oo, aye, they've been playing at Petticoat tails again!"

Grenadin of Veal.

Cut as many cutlets of veal as you require, squeeze lemon juice over them; have ready a plate full of well seasoned forcemeat, and as many slices of fat bacon as you have of veal. Place over a pie dish a calf's caul, which will extend beyond the edge of the dish, lay at the bottom as many slices of bacon as will cover it, then forcemeat half an inch thick, above this a layer of cutlets, and so proceed till you have arranged all the meat, &c. Cover over with the caul, tie writing paper on the top, and bake in a moderate oven. Prepare a small saucepan full of mushroom sauce, turn the Grenadin into the dish you mean for table, and pour the sauce over it.

Grace after Meat.

De grace, indulgent patrons, think not that I have so bidden, *grace adieu* as to mean aught, save *mille graces* to those who gave me such a character, for my last year's service, that I was hired, as head cook, again, in the same place, for 1842. I won't talk of wages; indeed, I ought to have written "situation" and "salary;" but old habits cleave to one, like egg and bread crumbs to a frying sole.

In my case, the proverb, "Give a dog a *bad* name, &c. &c.," was reversed. I had won a *good* name, only in fun, by my former doings; and as I hinted, in my Introduction, some of my judges, fancying themselves infected by *my* drollery, garnished their flatteries by such jests as these:

"The lustre of Glasse is dimmed for ever. Kitchener will be kicked out of kitchens. Ude becomes obsolete as Hudidras."

"This is the best 'Home Service' Benson Hill ever did us, and decidedly his most *cheer*ful work."

A third served me up :—

"Take a lively Bristol fed youth; skin him at a Military Academy, or College; next stuff him at the Royal Artillery Mess, pouring in good wine, lest he should get dry; set him in a cold place, not a *safe;* say Ireland, Scotland, France, Flanders, or America. Then roast him in the West Indies; note how he stands fire; do not let him grow too rich; skewer leaves of old play books over him; when he is snuff brown, send him to aristocratic tables; do not cut him up unhandsomely; eat his irony and exaggeration with a grain of his own attic salt, and you will find him, a substantial, pleasant, economical refreshment. *Seriously*, Mr. Hill must always have been 'a broth of a boy,' 'a fellow of infinite' zest, feasting his imagination, yet so filling the store-room of his memory, that, when consigned to the monotony of rations, in some lone out-quarter, he could *ration*ally make a mess for himself; both sagely garnished, and saucily tempting.

"Most soldiers have their broils, but few have turned them, with so light a hand, to banquets.

"Many actors have played Dicky Gossip, without gaining an idea for rendering

"As smooth as Hebe's, the unrazored lips"

of Oysters!

"Again, at noble boards, Mr. Hill has coaxed hostesses, till they let him trace soups to their foundation. 'No

man's pie was free from his ambitious finger.' He who devotes part of his brain to pastry, deserves a puff, and cannot, in any uncomplimentary sense, be termed pudding-headed. Hill has a spice of gusto, which might befit a civic mace-bearer; yet, few such, after *eating a goose*, could use its quill as he does, in this appropriately named *brochure*, which has for its motto

"Pan *shall* remain!"

"Yes, *Apollo* may 'quit the plain,' we may cease poetizing, singing, painting; but we must eat. Not even the admirers of Bishop Berkeley, (*we* have not 'the presumption to comprehend him,') have yet *proved* mutton an immaterial matter, though Poole once quizzed the pedants, by writing of '*abstract beef*.' We do not expect, and could not have 'too many cooks' of Mr. Hill's order. His Preface hints, that the *receipts* of his book, in both senses, would do well if they furnished salt to his porridge, and kept his own pot boiling. We predict, that the sale of this excellent, neat, and cheap manual, will soon demonstrate its popularity, and heartily do we paraphrase an old song:

'May the skill that he's so rich in,
Light a fire in his kitchen,
While the little elves of whim turn the spit!'"

I have now but this to add. If my first Almanac merited half the praise it gained, I trust that, in my second, there will be found, at least, no *diminution* of harmless vivacity; and conclude with this blessing on all my kind supporters—past, present, and future;

"May good digestion wait on appetite,
And health on both!"

INDEX.

Almond Pudding, 118.
——— Soup, 67.
Apple Jelly, 126.
——— Puffs, 153.
Apricot Fritters, 84.

Baked Salmon Trout, 140.
Bath Buns, 141.
Beef à la Hare, 129.
——, Cold, Roast, Fricasseed, 138.
——, Fillet of, 90.
——————— as dressed at Naples, 104.
——, Gravy, 77.
——— Olives, 84.
——— Palates, 109.
——, Savoury Brisket of, 143.
Black Cock, 155.
Black Currant Pudding, 129.
Blanquette de Veau, 71.
Braised Goose, 140.
Breast of Mutton and Green Peas, 134.
——— of Veal and Onion Sauce, 81.
Brill, 136.
Broiled Fowl, 68.
——— Partridges, 144.
——— Sheep's Kidneys, 73.
Broth, Chicken, 97.
——— Impromptu, 98.
——, Veal, 77.

Cabbage Soup, 157.
Caledonian Short Bread, 146.
Calf's Head Pie, 80.
——— Liver, 94.
Camp Vinegar, 133.
Cake, Edinburgh Diet, 137.
——, Italian, 132.
——, Madelain, 126.
——, Rich Plum, 70.
——, Shrewsbury, 158.
——, Tipsey, 116.
Carrots, Antwerp Fashion, 147.
Carrot Soufflé, 95.
Casserole of Roast Mutton, 143.
Castle Puddings, 149.
Cauliflower and Parmasan, 116.
Charlotte of Apples, 112.
Cheesecake, Lemon, 80.
Chickens à la Neige, 125.
Chicken Broth, 97.
Cinnamon Cordial, 159.
Clermont Soup, 140.
Cocky-leeky Soup, 91.
Cold Roast Beef Fricasseed, 138.
Colecannon, 137.
Condé Soup, 102.
Cray Fish, 78.
Creamed Cod Fish, 72.
Cream Cocoa-nut, 144.
——— Mock, 136.
——— Orange, 156.
——— Snow, 161.
——— Vanilla, 101.
——— Whipt, 101.
Crême Imperiale, 115.
Cucumber Vinegar, 117.
Curry of Codfish, 157.
Custard, plained boiled, 88.
Cutlets, Maintenon, 75,
——— Pork à la Mirepoix, 110.

Devil of Almonds, 155.

Dried Cherries, 75.
Dutch Sauce, 112.

Edinburgh Diet Cake, 137.
Eggs à la Tripe. 87.

Fawn, 149.
Fillet of Beef, 90.
———————, as dressed at Naples, 104.
French Beans à la Française, 69.
Fricassee of Chicken, 115.
Fried Plaice, 119.

Game Soup, 113.
Giblet Soup, 119.
Ginger Drops, 120.
Glasgow Punch, 142.
Gooseberry Champagne, 79.
Golden Plover, 78.
Gravy Soup, 130.
Grenadine of Veal, 164.

Hessian Soup, 123.

Ice à la Naraskin, 106.
Innocent Goose, 151.
Italian Cakes, 132.

Jelly, Apple, 126.
——, Restorative, 158.
——, Ruby, 147.
——, Savoury, 68.
Jessamine Candy, 81.
John Dory, 130.

Kitchener's Sauce, Superlative, 138.
Knuckle of Veal Soup, 160.

Lambs' Heads, 105.
Lamprey as dressed at Worcester, 124.
Lavender Vinegar, 89.
Lemon Cheesecakes, 80.
Leveret, 134.
Liver Sauce for Cod Fish, 79.
Liquid Seasoning for Soups, 110.
Loin of Pork à la Sanglier, 99.

Maccaroni Pudding, 100.
Madelain Cakes, 126.
Maintenon Cutlets, 75.
Maraschino, 73.
Marinade of Chicken, 157.
Meg Dod's Wassail Bowl, 131.
Melon Ginger, 104.
Milk Soup, 144.
Milked Flip, 139.
Millet Pudding, 134.
Minced Fowl and Cucumber, 98.
Mince Pies, 120.

Mock Cream, 136.
Mutton, Breast of, and Green Peas, 134.
———— Ham, 122.

Neilgherry Pilau, 154.
Northumberland Puddings, 160.

Orange Chips, 93.
———- Cream, 153.
———- Syrup, 69.
Oxcheek Soup, 107.
Oxford Sausages, 121.

Parfait Amour, 96.
Parsnip Wine, 148.
Partridges à la Perigaux, 88.
Partridge Pie, 111.
Peaches in Sugar, 106.
Perch in Wine, 145.
Petticoat Tails, 162.
Pied de Cochon façon de Cologne, 95.
Pie, Calf's Head, 80.
——, Mince, 120.
——, Pleasure Party, 145.
——, Raised Apple, 76.
——, Tench and Eel, 82.
Plain Boiled Custards, 88.
Plover's Eggs, 119.
Poached Eggs in Gravy, 81.
Poor Man's Sauce, 101.
Pork Cutlets à la Mirepoix, 110.
——— Griskin, 117.
Potage à la Julienne, 86.
Potatoes à le Maître d'Hotel, 76.
Potato Fritters 159.
———- Soufflé, 133.
Poulet à la Malmaison, 103.
——— à la Stamboul, 92.
Prune Tart, 139.
Pudding, Almond, 118.
————, Black Currant, 129.
————, Castle, 149.
————, Maccaroni, 100.
————, Millet, 134.
————, Northumberland, 160.
————, Quaking, 123.
————, Tapioca, 71.
————, White, 85.
Pulled Turkey, 109.
Punch, Glasgow, 142.
————, Regent's, 90.
————, Roman, 127.

Quaking Pudding, 123.

Rabbits, as dressed at Venice, 94.
Ragout of Mushrooms, 88.
——— of Ox Head, 124.
——— of Pigeons, 161.
——— of White Mushrooms, 89.

Raised Apple Pie, 76.
Ratafia de Quatre Fruits, 86.
Red Herrings, 85.
Regent's Punch, 90.
Restorative Jelly, 158.
Rich Plum Cake, 70.
Roast Mutton, Casserole of, 148.
Roman Punch, 127.
Rose-coloured Pancakes, 99.
Ruby Jelly, 147.

Salad Vinegar, 105.
Salmi of Pheasants, 83.
Salmon Cutlets, 161.
Sauce, Dutch, 112.
——— for Wild Fowl, 84.
———, Kitchener's Superlative, 138.
——— Liver for Cod Fish, 79.
———, Poor Man's, 101.
Savoury Jelly, 68.
Shrewsbury Cakes, 158.
Skate à la Française, 97.
Smelts, 102.
Snow Cream, 161.
Soles en Matelotte, 108.
Soup, Almond, 67.
——— à la Meg Merrilies, 149.
——— and Bouilli, 135.
———, Cabbage, 157.
———, Clermont, 140.
———, Cock-a-Leeky, 91.
———, Condé, 102.
———, Game, 113.
———, Giblet, 119.
———, Gravy, 130.
———, Hessian, 123.
———, Julienne, 86.
———, Knuckle of Veal, 160.
———, Milk, 144.
———, Ox Cheek, 107.
———, Queen's Favourite, 72.
———, White, 82.
Spinach in consommé, 127.
Spitchcocked Eels, 92.
Sprats à la Anchovies, 121.
Stewed Giblets, 98.
——— Pigeons, 71.
——— Red Cabbage, 153.
——— Shoulder of Venison, 118.
——— Trout, 67.
Sugared Pears, 95.
Sweetbread en caisse, 113.

Tapioca Pudding, 71.
Tart, Prune, 139.
Tench and Eel Pie, 82.
Tonic Bitters, 154.
The Queen's Favourite Soup, 72.
Tipsey Cakes, 116.
Tourte à la Moelle, 83.
Turbot Salad, 151.
Turkey Giblets, 136.

Usquebaugh, 155.

Vanilla Cream, 101.
Veal, Breast of, and Onion Sauce, 81
——— Broth, 77.
——— Collops, 74.
Vinegar, Camp, 133.
———, Cucumber, 117.
———, Lavender, 89.

Water Souchy, 114.
Whipt Cream, 101.
White Puddings, 85.
——— Soup, 82.
Windsor Beans, 142.
Wine Biscuits, 89.
———, Parsnip, 148

Yolk of Egg Balls, 106.

Zwiebel Fleisch, 159.

LONDON:

W. M'DOWALL, PRINTER, PEMBERTON-ROW, GOUGH SQUARE.

F37/7

COOKS BOOKS
T & M McKIRDY
14 Mercer Drive, Kettering
Surrey, KN3 7HQ, England